

Heritage Recipes

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Crabapple Plum Butter

Editor's Note: This is the recipe I created when our plum and crabapple trees over produced one year (and about every year since).

Crabapple Plum Butter

About 5 pounds of cored and sliced crabapples
About 5 pounds plums (pitted and skins slipped off*)
apple cider (or juice)*
5 cups sugar
3 tsp ground allspice
4 tsp cinnamon
1 tsp pumpkin pie spice
½ tsp ground cloves
½ tsp salt

Combine sliced apples, plums and just enough cider to cover in a heavy kettle, cover and bring to a boil. Cook medium heat apples are mushy – 15-20 minutes. Cool and run them through a food processor. Return to kettle, add sugar, spices and salt. Mix well. Return to stove and bring to a boil, stir frequently. Reduce heat and continue to cook and stir apple mixture until thick, about 30 – 40 minutes. Seal in hot sterilized jars.

*If the plums are really ripe, the skins will slip off easily. I use plums from our yellow plum tree. These plums are sweet and very juicy so I don't have to add any cider or juice.

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