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### **Chai Apple Butter** by Mary Ann L.

Enjoy the pleasure of saying, “Would you like some of my homemade Chai Apple Butter with your bread?” Feel free to play with other spice combinations.

6 qt. oval slow cooker   Makes 3 to 4 cups   Prep : 30 minutes   Cook : 7 to 8 hours

5 pounds (about 12 large) McIntosh apples, peeled, cored, and cut up into 1/2-inch- thick slices

1 tablespoon [vanilla](#)\*

2 teaspoons ground [cardamom](#)\*

2 teaspoons [ground cinnamon](#)\*

2 teaspoons [ground coriander](#)

2 teaspoons [ground turmeric](#)

1/2 teaspoon salt

1/3 to 2/3 cup packed dark brown sugar, optional

*\*[Now That's A Mouthful](#) uses and recommends [The Spice and Tea Exchange®](#) spices and seasonings in all of its recipes.*

1. Place the apple slices into the slow cooker crock.

2. Mix the vanilla, cardamom, cinnamon, coriander, turmeric, and salt together in a small bowl. Stir the spice mixture into the apples gently but thoroughly.

Cover the crock, but vent the lid using a chopstick or handle of a wooden spoon.

3. Cook on Low 7 to 8 hours, stirring once or twice if you are home. You want the apples to break down and thicken.



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