

## Slow Cooker Nectarine Maple Vanilla Butter: A Summer Fruit Dream

Nectarine Maple Vanilla Butter: A Slow-Cooked Summer Delight



**TIME**  
**20 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 5 pounds nectarines, pitted and coarsely chopped
- 2 tablespoons lemon juice
- 1 cup water
- 1/2 cup maple syrup
- 2 vanilla beans, split and scraped

### DIRECTIONS

- 1. Simmer the Fruit:** In a large, heavy-bottomed saucepan, combine the chopped nectarines, lemon juice, and water. Cover and bring to a simmer over medium heat, stirring often to prevent scorching. Cook until the nectarines are very soft, about 10-20 minutes.
- 2. Blend Until Smooth:** Remove the pot from heat and carefully transfer the mixture to a blender. Puree until silky smooth.
- 3. Slow Cook with Maple and Vanilla:** Pour the nectar puree into your slow cooker. Stir in the maple syrup and vanilla bean seeds (along with the empty pods for extra flavor). Set the cooker to high with the lid off. This allows moisture to evaporate, thickening the butter. Stir occasionally and cook for about 4 hours, or until thick and spreadable.
- 4. Jar and Process:** Ladle the hot fruit butter into sterilized jars, leaving 1/4 inch headspace. Wipe rims, apply lids, and process in a boiling water bath for 10 minutes (adjusting for elevation).

### SWAPS & NOTES

This Nectarine Maple Vanilla Butter is summer in a jar-perfect on toast, pancakes, or even a cheese board.

Made in the slow cooker, this recipe is both fuss-free and full of rich, nuanced flavor.

Why I Love This Recipe When nectarines are in peak season, I'm always looking for ways to capture that juicy sweetness.

It's like sunshine preserved-gently sweetened with maple syrup and deeply aromatic thanks to real vanilla beans.

### TIPS FOR SUCCESS

Stir occasionally during slow cooking to prevent burning on the edges.

Taste test before jarring-you can always add more maple syrup if needed.

Use a splatter guard if your butter begins to bubble too vigorously.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/slow-cooker-nectarine-maple-vanilla-butter-a-summer-fruit-dream/>