

Salted Caramel Apple Butter: Sweet & Spiced Fall Spread

Salted Caramel Apple Butter: Fill Your Kitchen with the Warm, Sweet Scents of Fall!



TIME
2-3 min

METHOD
Slow cooker

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Recipe Card

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INGREDIENTS

3 lbs Gala apples, washed and cut into 1-inch pieces (no need to peel or core, the slow cooker will soften them!)

1 cup apple juice (100% unsweetened)

2 teaspoons cinnamon (ground)

1/2 teaspoon nutmeg (ground)

1/2 teaspoon cloves (ground)

1/2 teaspoon allspice (ground)

1 tablespoon unsalted butter

1 tablespoon packed brown sugar

1 tablespoon maple syrup (pure maple syrup for best flavor)

1/4 teaspoon sea salt (flaky sea salt is great here)

1 tablespoon heavy cream

Swaps and Notes:

Apples: Gala apples are great for their sweetness and texture, but other crisp, sweet-tart apples like Fuji, Honeycrisp, or even a mix of varieties will work beautifully. There's no need to peel or core them; the slow cooker will break them down, and you'll puree them later.

Apple Juice: Use 100% unsweetened apple juice to control the overall sweetness.

Spices: The blend of cinnamon, nutmeg, cloves, and allspice provides that classic fall apple butter flavor. Adjust to your preference.

Salted Caramel: Using pure maple syrup in the caramel adds a lovely depth. The sea salt is crucial for the "salted" caramel aspect, so don't skip it!

Heavy Cream: Adds richness and smooths out the caramel.

Directions:

Prepare Slow Cooker: Start by spraying your slow cooker with some cooking spray to keep things from sticking.

Combine Apples & Spices in Slow Cooker: Pour in the chopped Gala apples, apple juice, and all those delicious spices-cinnamon, nutmeg, cloves, and allspice-into the slow cooker. Stir to combine.

Initial Cook (High Heat): Set your slow cooker to cook on high for about 1 hour. Your kitchen will already start to smell heavenly!

Puree Apples: Once cooked, the apples should be very soft. Carefully scoop out about one-third of the apple mixture and blend it in a food processor or a high-speed blender until nice and smooth. Do this in batches until all the apples are pureed to a silky smooth consistency.

Return to Slow Cooker & Reduce: Return the silky pureed mixture back to the slow cooker. Switch the setting to low and let it cook uncovered until thickened and reduced by about half. This can take several hours (2-4 hours, or more depending on your slow cooker). Patience is key here; stirring occasionally helps prevent sticking and ensures even reduction. The goal is a thick, spreadable consistency.

Make the Salted Caramel: While the apple butter is reducing, prepare the salted caramel. Grab a small skillet or saucepan and combine the maple syrup, 1 tablespoon unsalted butter, and 1 tablespoon packed brown sugar. Place over medium-high heat.

Cook Caramel: Keep whisking constantly as the mixture thickens and starts to bubble vigorously. Cook for 2-3 minutes until it becomes slightly darker and smells nutty - this is where the magic happens!

Whisk in Salt & Cream: Whisk in the sea salt and 1 tablespoon heavy cream, stirring for another 1-2 minutes until everything is well integrated and the caramel is smooth.

Cool Caramel: Remove the salted caramel from heat and allow it to cool down a bit, becoming slightly thicker, before adding to the apple butter.

Combine Caramel & Apple Butter: Finally, stir that luscious cooled salted caramel into your thickened apple butter mixture until it's all combined and looking gorgeous.

Get ready to slather this on everything or just enjoy it by the spoonful!

Tips for Success:

Don't Peel Apples: Saving time on peeling apples is one of the joys of slow cooker apple butter. The skins soften and disappear when pureed.

Reduce Properly: The reduction step in the slow cooker is important for achieving a thick, spreadable apple butter consistency. Don't rush it.

Watch the Caramel: Caramel can go from perfect to burnt quickly. Keep a close eye on it and whisk constantly.

Cool Caramel Slightly: Adding very hot caramel to apple butter can be risky. Let it cool for a few minutes so it's warm but not scalding.

Taste and Adjust: Once the caramel is mixed in, taste the apple butter and adjust salt or sweetness if desired.

DIRECTIONS

1. **Making this :** Salted Caramel Apple Butter is a mostly hands-off process, letting your slow cooker do the heavy lifting!
2. **Prepare :** Slow Cooker: Start by spraying your slow cooker with some cooking spray to keep things from sticking.
3. **Combine :** Apples & Spices in Slow Cooker: Pour in the chopped Gala apples, apple juice, and all those delicious spices-cinnamon, nutmeg, cloves, and allspice-into the slow cooker. Stir to combine.
4. **Initial :** Cook (High Heat): Set your slow cooker to cook on high for about 1 hour. Your kitchen will already start to smell heavenly!
5. **Puree :** Apples: Once cooked, the apples should be very soft. Carefully scoop out about one-third of the apple mixture and blend it in a food processor or a high-speed blender until nice and smooth. Do this in batches until all the apples are pureed to a silky smooth consistency.
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16. **Taste and : Adjust:** Once the caramel is mixed in, taste the apple butter and adjust salt or sweetness if desired.
17. **Serving Suggestions and Pairings:** This Salted Caramel Apple Butter is incredibly versatile and perfect for adding a touch of fall flavor to countless dishes:
18. **Breakfast : Favorites:** Spread it generously on toast, biscuits, muffins (especially my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#)), pancakes, waffles, or oatmeal.
19. **Dessert : Topping:** Drizzle over vanilla ice cream, plain yogurt, or even a slice of pound cake.
20. **Savory : Pairings:** A surprising and delicious complement to roasted pork or chicken.
21. **Baking:** Use it as a filling for tarts or pastries.
22. **For other delicious fall-inspired treats, you might also enjoy my [These Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form](#) or my quick and easy [These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#).**
23. **Storage and Leftover Tips:** Store the cooled Salted Caramel Apple Butter in airtight jars or containers in the refrigerator for up to 3-4 weeks. For longer storage, you can freeze it in freezer-safe containers for up to 6 months. Thaw in the refrigerator overnight before using. You can also follow proper canning procedures for water bath canning if you wish for shelf stability.
24. **More Recipes You Will Love:** If you loved the warm, spiced flavors and comforting nature of this apple butter, here are a few more delightful fall-inspired

dessert recipes that I think you'll absolutely love:

25. For another classic no-bake fall delight, my : This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat is perfect.

SWAPS & NOTES

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Apple Juice: Use 100% unsweetened apple juice to control the overall sweetness.

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

Original recipe: <https://chefmaniac.com/salted-caramel-apple-butter-sweet-spiced-fall-spread/>