

# THE WCR LEARNING COMMUNITY

This project is made possible through funding from the Government of Canada and the Province of British Columbia.



Jars of apple butter  
PHOTO - JEFFREYW / CC, FLICKR

## How to make apple butter

ELSA students at the Collège Éducentre in Vancouver made apple butter.

The students peeled, cut and boiled apples.

They poured in honey.

They added cinnamon and cardamom.

They canned the apple butter.

Each student got a jar of apple butter to take home. It was the most delicious English lesson of the year!

## Would you like to make apple butter?

Follow this recipe. It is easy!

### Things you will need

- large pot
- blender
- ladle
- measuring cups and spoons
- knife and chopping board
- large wooden spoon
- bowl
- canning jars



Preparing the apple butter  
PHOTO - PRETTYEMMY / CC, FLICKR

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### Ingredients

- 4 1/2 lbs. apples
- 4 cups white sugar or honey
- 1/3 cup of apple cider
- 1/2 teaspoon powdered cinnamon
- 1/2 teaspoon ground nutmeg or cardamom



Ready to eat!

PHOTO – ERINSIKORSKYSTEWART / CC, FLICKR

### Instructions



1. Peel the apples.  
Cut them into quarters.  
Put the chopped apples into the pot.  
Slowly add the sugar. Stir.



2. Pour the apple cider in the pot.  
Add the spices and stir.



3. Cover the pot and cook slowly until the apples are soft.  
Simmer it on medium heat and stir it often. This may take a couple of hours.

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4. Put some of the apples and juice in a blender. Fill the blender half way. Process the fruit until it is smooth. Stop every few minutes to let the steam escape. Put the processed fruit in a bowl as you go. Put more fruit and juice in the blender. Repeat this process until all the fruit is smooth.



5. Pour the mixture back into the pot. Taste the mixture. Add more sugar and spices if you want more flavour. Cook it uncovered for 1 to 4 hours.



6. It is ready to eat or preserve. Preserve the apple butter by canning it. Store it in the refrigerator.



This ELSA class made apple butter.  
FRANK KARABOTSOS, COLLÈGE ÉDUCACENTRE, VANCOUVER

## 7. **Enjoy!**

Credit:

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