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# Roasted Apple Butter

**Prep Time:** 5 mins

**Cook Time:** 2 h 25 mins

**Total Time:** 2 h 30 mins

## Ingredients

- 8 medium apple, McIntosh, peeled, cored, and quartered, (about 2 3/4 pounds)
- 2 cup(s) juice, apple, unsweetened

## Preparation

- 1) Preheat oven to 450°F. Arrange apples in a large roasting pan. Pour apple juice over the apples. Bake until tender and lightly browned, about 30 minutes. Using a fork or potato masher, thoroughly mash the apples in the roasting pan.
- 2) Reduce oven temperature to 350°. Bake the apple puree, stirring occasionally, until very thick and deeply browned, 1 1/2 to 1 3/4 hours. Scrape into a bowl and let cool.

