

Plum Apple Butter



- 3 medium sized plums (or 4 small), pitted and quartered
- 2 medium sized tart apples, peeled, cored and quartered
- 1/4 cup water
- 3/4 cup sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- dash cloves

1. Place plums, apples and water in a medium sized saucepan. Bring to a boil. Lower heat and simmer, covered, for 15 minutes or until fruit is tender.

2. Remove from heat and pour into blender or food processor. Blend until smooth. Pour back into saucepan.

Add remaining ingredients.

3. Bring to a boil. Lower heat and simmer, uncovered, for 40 minutes or until thick enough that it mounds on a plate without spreading.

4. Cool completely before covering. Store in the fridge for up to 3 weeks.

Makes approximately: 1 1/4 cup

From: KitchenSimplicity.com