

Black Butter

The Jane Austen Centre

The Centre provides a focal point for those interested in Austen and her novels. Bath has a strong association with Austen for she lived there from 1801 until 1806, and based two of her novels in Bath. This recipe, based on a medieval one, was one of her teatime favourites.

Black butter is suitable for spreading on scones, biscuits, crackers or can be eaten by itself. When cooked the apple mixture becomes quite dark, thus the name black butter. In the U.S. it is known as Apple Butter.

Method

1. Peel quarter and core the apples. Place the apples in a large pan of boiling water. Cook over a medium heat until tender, stirring occasionally.
2. Meanwhile, cook the cider over a high heat until it is reduced by half.
3. Drain the apples, sieve or mash and add to the reduced cider. Add the cider vinegar.
4. Bring to the boil, reduce the heat and simmer for 30 minutes.
5. Stir in the sugar and spices and then simmer uncovered until the mixture is the consistency of apple sauce.
6. Remove from the heat and allow to cool. (If a smoother consistency is wanted then process in a food processor).
7. Spoon the butter into your choice of container. Store in the refrigerator.

**I am sorry to hear that
there has been a rise in tea. I do not
mean to pay Twining till later in the day, when
we may order a fresh supply.**

*Letters to Cassandra, 1814,
Jane Austen*

Ingredients

.90 kg/ 2 lb cooking apples
445 ml/ ¾ pint/ 2 cups cider
15 ml/ 2 tbsp cider vinegar
170 g/ 6 oz/ 1 cup sugar
5 ml/ 1 tsp cinnamon
5 ml/ 1 tsp cloves

Equipment

2 large saucepans

Servings

Fills 1 x 350 g/ 12 oz jam jar

Secret touch

This is suitable for freezing and may be kept for up to 3 months.

Interest

"But as to our black butter, do not decoy anybody to Southampton by such a lure, for it is all gone." - Jane Austen

Location

The Jane Austen Centre is located at 40 Gay Street, Queen Square, Bath.
www.janeausten.co.uk

Festival

Each year in the autumn a successful festival is held. For more information visit www.janeaustenfestival.co.uk