

Spicy Crabby Apple Butter Pull-Apart Bread with Honey Butter

By: Marlene Merrell

Ingredients

Freshly Homemade Apple Butter

- 2 pounds crabapples, washed
- 2 cups water, plus more if needed
- one-half cup packed brown sugar
- 2 TBSP lemon juice
- 1 and ½ tsp cinnamon
- one-eighth tsp ground nutmeg
- one-eighth tsp ground ginger
- one-eighth tsp ground allspice
- pinch of Kosher salt

Directions

1. Add apples and 2 cups of water, more if needed, in a large pot over medium heat and cook for 35-40 minutes until the apples are soft and get mushy.
2. Puree with an immersion blender or potato masher. Over a large bowl, strain through a fine sieve to separate the pulp from the seeds, stems, and any hard parts.
3. In a medium pot, add the pulp, sugar, lemon juice, cinnamon, nutmeg, ginger and allspice. Simmer on low heat for about 30 minutes. You may use different spices and sweeteners to suit your taste, as this is a good time for a taste test.
4. Stir frequently so it does not stick to the bottom of the pan. This apple butter should be rather thick; simmer longer if needed.
5. Turn heat off and let apple butter cool completely, then transfer to airtight containers. Makes about 2 cups.

Ingredients

Pull Apart Bread

- 2 and one-half to 3 cups all-purpose flour
- 1 envelope Rapid Rise yeast (2 and one-fourth tsp)
- 1 TBSP sugar
- 1 TBSP butter, softened
- 1 tsp Kosher salt
- 1 cup very warm water (120 to 130 degrees F)

Directions

1. In a large mixing bowl, combine 2 cups flour, yeast, sugar, butter and salt. Stir in water; mix until a soft dough forms. Add remaining flour as needed.
2. Turn out onto a lightly floured surface; knead about 4 minutes or until smooth.
3. Roll dough to a 15 x 14 inch rectangle. Spread the apple butter all over the surface. Cut the dough into 4 long strips.
4. Cover dough with greased plastic wrap and let rise in a warm place for 15 minutes. Preheat the oven to 400 degrees F.
5. After the dough has risen, remove plastic wrap and stack the 4 strips, cutting them into 4 equal pieces.
6. Place each set of dough into a standard 9 or 10 inch bread pan. If the dough has adequately risen, bake bread for 25 to 30 minutes. If needed, tent top of bread with aluminum foil to prevent dark browning. NOTE: Should you need to further proof the bread before baking, replace the plastic wrap and let rise a few more minutes
7. After baking, let the bread cool down for about 20 minutes in the pan, brush honey butter over top then transfer onto a baking rack.
SUGGESTION: This bread is especially good with crispy bacon and eggs

Makes 1 loaf of 16 slices

Homemade Honey Butter

Ingredients

- one-half cup unsalted butter
- one-fourth cup honey
- one-half tsp pure vanilla extract
- pinch of sea salt

Directions

1. Whip the butter in a medium bowl with an electric hand mixer for 3 minutes or until fluffy.
2. Add honey, vanilla extract and sea salt and beat another minute until incorporated. Place in a small, airtight container. Makes three-fourths cup

Fun Facts

The crabapple is the only apple native to North America (see ["web.extensions.illinois.edu>apples>facts"](http://web.extensions.illinois.edu/apples/facts))

Many native Americans foraged crabapples as a source of food and also medicine. The Oregon crabapple fruits were gathered and eaten raw or cooked. The bark and wood were collected to create tools, or to be used in different medicinal infusions (see ["eattheplanet.org>native-apple-grees-of-north-america"](http://eattheplanet.org/native-apple-grees-of-north-america))

Crabapples belong to the Rosaceae, or rose family. They share the same genus "Malus" as apples (see ["bbg.org>article>marvelous_malus"](http://bbg.org/article/marvelous_malus))