Slow Cooker Apple Butter

5 pounds mixed apples, peeled and cored

3 cups granulated sugar, divided

1 ½ teaspoons ground cinnamon

½ teaspoon ground nutmeg

½ teaspoon ground cloves

Cut apples into 1-inch cubes; place apple cubes and 1 ½ cups of the sugar in a 6-quart slow cooker.

Cover and cook on HIGH 6 hours.

Stir in cinnamon, nutmeg, cloves, and remaining 1 ½ cups sugar. Cover; cook on LOW until apples are very soft, 4 hours.

Use and infusion blender to process until smooth.