

HOMEMADE APPLESAUCE

-makes about 3 cups-

Ingredients:

8 baking apples
1 c. water
¼ c. sugar
1 tsp. cinnamon



Directions:

- 1) Peel and core the apples and chop into a ½" dice. (You should end up with about 8 cups total.)
- 2) Heat the apples, water, sugar, and cinnamon together in a heavy saucepan over medium heat. Cook, stirring occasionally, until the apples are extremely tender (30-40 minutes).
- 3) Remove from heat and serve as is (if you prefer a chunkier sauce), or run through a food processor until smooth.

