

Homemade Applesauce

Blend smooth applesauce spiced with cinnamon.



Ingredients:



4 large apples



1 cup water



2 tsp lemon juice



¼ cup brown sugar



¼ tsp cinnamon

Tools:



peeler



knife



cutting board



dry measuring cups



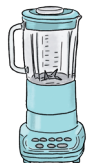
liquid measuring cup



measuring spoons



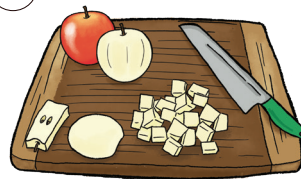
medium pot



blender

Steps:

1



Peel apples, cut sides away from core, then cut into small 1 to 2-inch chunks.

2



Add apples, water, lemon juice, brown sugar, and cinnamon to a pot over medium-high heat.

3



Bring mixture to boil, then reduce heat to simmer. Cook, stirring occasionally, until apples are soft, about 30 min.

4



Cool 10 minutes. Carefully transfer to blender and puree until smooth. TASTE & SHARE!