

Awesome Applesauce

Create delicious applesauce with just a few ingredients.

This recipe is a great way to use up bruised or older apples!

Ingredients

- 8 apples
- 1 cup water
- 1/3 cup brown sugar
- 1/2 tsp ground cinnamon



Steps

- 1 Peel and core apples. Cut into 1-inch chunks.
- 2 Add apples, water, and brown sugar to pot.
- 3 Bring mixture to a boil, then reduce heat to low. Simmer for 30 minutes, until apples are soft.
- 4 Turn off heat, add cinnamon. Mash apples or puree in food processor or blender if smooth texture is desired. TASTE & SHARE!