



Claire's Applesauce

INGREDIENTS

- A minimum of one apple and a maximum of how many apples fit into the pot

Type of apples: Granny Smith is a classic and is pretty tart—it's what Mott's uses for their sugar-free applesauce. Fuji is super sweet so you will need to add less sugar. Golden Delicious is very soft so they cook a lot faster, but any apple you have on hand will work. I like to add a mix of apples because I like some of them to cook down while others remain cooked through but are soft. (Think chunky applesauce, like pie filling).

- Sugar to taste (brown or refined)
- Lemon to taste (I like Meyer lemons but any kind will do; I've also skipped lemons if I don't have any on hand)
- Spice to taste (I like cardamom but cinnamon is classic; you can also omit)

EQUIPMENT

- Pot with lid
- Wooden spoon



STEPS TO MAKE IT

1. Peel and cut up apples, throw into pot
2. Add some sugar and spices little by little, and taste an apple for sweetness (I like to start with a 1/3 cup of sugar and a good pinch of spice for about 6 apples)
3. Pour enough water to cover the bottom of the pot (this helps to get the apples steaming before they start to let out their own liquid and not stick to the bottom of the pan)
4. Turn the heat to medium, put the lid on until the apples start to steam, stir, and lower the temperature of the pot so that the apples simmer on low (add more water if it looks dry)
5. Stir every 10 minutes until you reach the consistency you want
6. For smooth applesauce, you can mash the apples with a wooden spoon or use a blender
7. Serve warm or chilled and refrigerate any leftovers.