



# HOMEMADE APPLESAUCE



**8 medium apples**

**1.5 cups of water**

**1/2 cup of sugar**

**1 tsp cinnamon**

- 1. Wash, peels, and core the apples. Chop them into bite-sized pieces and add them to a large saucepan.**
- 2. Add the water, cinnamon, and half the sugar.**
- 3. You can taste your applesauce and add more sugar towards the end to make it sweeter if needed.**
- 4. Bring the applesauce mixture to simmer and cook, covered, on medium heat until the apples are soft. (About 15–20 minutes depending on the type and size of apples)**
- 5. Using a potato masher, a fork, or blender, mash and combine until it has applesauce consistency.**