

Easy Homemade Applesauce

I like to use Gala apples for this recipe. Naturally sweet and juicy, they require little, if any, sugar to make an applesauce the whole family will enjoy.

This is a great recipe to make with kids. So, load the family in the car, take a drive to a local apple orchard, pick a variety of apples suitable for cooking, and create your own special blend!

- 8-10 Gala apples (or other apples suitable for cooking), cored, peeled and cut into quarters
- 1 cinnamon stick (approx. 3 inches) or ½ teaspoon ground cinnamon
- ¼ cup brown sugar (more or less depending on the sweetness of the apples)
- ½ cup water
- juice of one lemon
- dash of salt

Place all ingredients in a heavy saucepot. Bring to a boil. Reduce heat to a low simmer and cover. Cook approximately 20 minutes or until the apples are soft.

Take off of heat and remove the cinnamon stick. For chunky applesauce, mash with a potato masher. If you prefer a smoother applesauce, let cool and pulse in a food processor until it reaches the desired consistency.

Can be served warm or chilled.

Notes:

- The finished applesauce freezes well and can be kept frozen in a covered plastic container or freezer bag for several months.
- This recipe can also be made in a crock pot. Place all ingredients in the crock pot, cover and cook on low 8-10 hours or on high 3-4 hours.