

Easy Homemade Applesauce



You don't have to measure to make this recipe!

Supplies: Apples, knife, peeler, a little water

- Peel, core, and slice apples into roughly 1" chunks. Use enough apples to fill your chosen pot. Use a saucepan for a small batch or a stock pot for a large batch.
- Add a little water (about 1/4 Cup) to the apples.
- Cover your pot and cook on low heat, stirring occasionally until apples become tender. Use a potato masher to break them up until your sauce reaches desired consistency.
- Stir in plenty of cinnamon.
- Serve this homemade applesauce recipe warm or chilled