



Homemade Applesauce

Supplies

paring knife

apple corer & divider or apple peeler, slicer and corer (*optional tools to reduce preparation time*)

large pot

large spoon

food processor or food mill

Ingredients

16 apples

1 tablespoon lemon juice

1-2 cups water

Optional

1/4 cup sugar

1 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

Directions

Rinse, peel, core and slice your apples. Pour lemon juice over the apples. Use your hands to mix the apples around to ensure lemon juice covers all apple slices.

Add apples and water to large pot. Boil apples until soft and tender. Spoon apples into food processor or food mill. Purée the apples to desired smoothness.

Optional

Spoon apple purée back into large pot or bowl. Then stir in sugar, cinnamon, and nutmeg.

Note: Use more than one apple variety to create your desired flavor, tart or sweet or somewhere in between.