Homemade Applesauce

MAKES ABOUT 5 CUPS

Ingredients

8 large apples, peeled and cut into slices 1/2 cup water 2 lemon slices 1/8 teaspoon nutmeg 1/4 teaspoon cinnamon

Directions

- 1. Combine apples, water and lemon slices in a large saucepan.
- 2. Simmer, uncovered for 10 minutes or until apples are part sauce and with some chunks of apple left.
- 3. Watch closely and stir often to prevent burning. Applesauce should be thick; add more water if necessary.
- 4. Leave sauce chunky or put apples and lemons in a blender.
- 5. Add cinnamon and nutmeg.

Serve warm or chilled.

Adapted from the University of Illinois Cooperative Extension



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