

Homemade Applesauce

Adapted from: <http://www.pbs.org/food/recipes/homemade-applesauce/>

No need to peel apples!

Ingredients:

- 6 cups cored and sliced or diced apples
- 1 cup water
- 1/4 cup sugar (optional)
- Cinnamon (optional, to taste)

Directions:

- Combine apple and water in covered saucepan.
- Cook on medium heat for 10-15 minutes, or until apples are tender and water is evaporated.
- Put apples through a food mill or puree in a blender or food processor. Taste and add sugar and cinnamon, if desired.
- Reheat to dissolve and blend in sugar.

Will keep in the refrigerator for 1 week, or freeze for longer storage.