

Applesauce

A quick and easy applesauce recipe from AllRecipes.com

Ingredients

- Minimum 4 large apples (peeled, cored, and chopped)
- 3/4 cup water
- 1/4 cup white sugar
- 1/2 tsp cinnamon

Instructions

1. In a saucepan: combine apples, water, sugar, and cinnamon.
2. Cover and cook over medium heat for 15 to 20 minutes, or until apples are soft.
3. Allow to cool, then mash with a fork or potato masher. Pastry cutter can work for large chunks.

Special Notes

Sugar should be cut down or eliminated for especially sweet apples. Wild tart apples could use 1/4 cup in a double batch.

Canning Notes

Hot-water bath for 10 minutes is normal for applesauce, but the following will also work in a mid-range instant pot...

1. Set instapot to **high pressure** and **10 minutes**
2. Place the steam tray in the bottom of the pot and about half-fill with water
3. Fill up to 4x half-pint or quarter-pint jars (jars should be warmed under water)
4. Seal the jars with rings/lids
5. Remove any water above the *PC MAX* — 2/3 line but water **MUST** cover the jars
6. Place jars in instapot and cover; ensure valve is set to pressure
7. Let it run!

A double batch of this recipe (8 apples) makes more than 1.5 Pints. 4 jars fit in the instant pot so a double batch should fit. Don't exceed 3/4 cup sugar or 2 tsp cinnamon.

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