

# Applesauce

*A quick and easy applesauce recipe from AllRecipes.com*

## Ingredients

- 4 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. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork or potato masher.

## Special Notes

Sugar should be cut down for especially sweet apples.

From:

<https://home.woodchuckhunters.com/wiki/> - **DavWiki1**

Permanent link:

<https://home.woodchuckhunters.com/wiki/doku.php?id=recipe:applesauce&rev=1605439798>

Last update: **2020/11/15 11:29**

