

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.

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Last update: **2022/10/14 15:21**

