TBFS
JUNIOR CHEFS
SEPTEMBER

Homemade Applesauce

- [ ] 3 pounds fresh apples, whatever kind you like - I use Golden Delicious (6-8 apples)
- [ ] 1 cup water, plus more if needed
- [ ] Granulated sugar, optional (to taste)
- [ ] Ground cinnamon, for topping

INSTRUCTIONS:

STEP 1: Prep your apples

Peel apple

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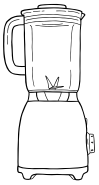
Cut into slices

STEP 2: Place apple slices in a large pot

Add 1 cup of water. Cook over medium heat until tender.

STEP 3: Mash or blend



Mash apples with potato masher or if you want a smoother consistency, puree with a blender.

STEP 4: Add extra water

If needed, depending on how thick or thin you want the applesauce. I like the consistency of slightly runny pudding.

STEP 5: Optional

You can add sugar, depending on how sweet you want your applesauce.

STEP 6: Serving

Enjoy warm or cold with a sprinkle of cinnamon. Store in fridge for up to 7-10 days.

RECIPE:

Tastes Better from Scratch™