

Applesauce

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Once you've made fresh applesauce in your kitchen, you won't be buying from the market anymore. It's a simple treat that satisfies any fruit or sweet tooth craving.

Ingredients:

12 apples, quartered
½ cup sugar
2 tablespoons unsalted butter
2 teaspoons cinnamon
½ cup water

Directions:

- 1) Place all ingredients in a large pot; bring to a boil over high heat. Reduce to a simmer and cook, covered, 10 minutes. Add more liquid if needed. Cook an additional 20 minutes, until apples are very soft.
- 2) Transfer to a food processor and puree until smooth. Serve hot or cold.