

Homemade Apple Sauce



Ingredients:

- 10 -15 big Cortland apples
- ¼ cups water
- 1 tbsp brown sugar (optional)
- 1 tsp cinnamon (optional)

Directions:

1. Quarter and core all the apples
2. Combine apples, water, sugar and cinnamon in a large pot
3. Cover and bring to a boil over high heat – stir occasionally
4. Reduce heat to simmer, keep partially covered and stir occasionally until apples are completely soft (about 40 minutes)
5. Pass apples through a medium mesh food mill with a fine skin to remove skins
6. If not sweet enough you can add more sugar to taste.

*Can be stored in the fridge for up to one week or in the freezer for up to 3 months.

*Other variations include:

- White apple sauce: peel the apples.
- Unsweetened apple sauce: don't add sugar