

RECIPE CARD

Homemade Applesauce

RECIPE NAME

64 ounces

YIELD

10 minutes

PREP TIME

45 minutes

TIME TO COOK

I used 4 different varieties of apples (fuji, ambrosia, green apple, gala); you can use any apple of your choice.

NOTES

INGREDIENTS

- 12 medium apples
- 1 tbsp white granulated sugar
- 2 tsp cinnamon
- 1 tsp vanilla extract

PROCEDURE

1. Wash & quarter apples; cut out cores
2. Bring a pot of water to a boil
3. Once boiling, add in apples; boil for 8 minutes or until soft (similar to boiling potatoes, you want apples to be transparent)
4. Once apples are soft, remove from water with a slotted spoon and place in ice bath
5. When apples are cooled, peel the skin and place in a pot (not necessary to peel skin if you want a chunkier applesauce)
6. Blend apples; I used an immersion blender, you can use a blender or potato masher
7. Add in sugar, cinnamon, and vanilla to taste; my apples were sweet and didn't need much added
8. Refrigerate and enjoy!