

# Recipe Homemade Applesauce



From Miss Linda

## Directions

Place the apple pieces in a large pot, add cinnamon, brown sugar and water. Bring to a boil, reduce heat, cover and simmer about 20 minutes, stirring frequently. When apples are soft enough mash up with a spoon or a potatoe masher. Serve warm or chilled.

When making applesauce make sure you use an apple that is good to cook with. We used Paula Red and there are many other suitable varieties

## Preparation Time

## Servings

## Ingredients



- 7 apples, peeled, cored and sliced
- 1 teaspoon cinnamon (more or less to your taste)
- 3 Tablespoons brown sugar
- 1/2 cup water (may need to add more water when cooking)

## Notes