

Easy Applesauce



INGREDIENTS:

- 5-8 lbs of apples
- Sugar, to taste
- Cinnamon, optional
- Pinch of salt

INSTRUCTIONS:

- 1 Wash then cut apples into evenly-sized chunks. No need to peel or core.
- 2 Place apples in a slow cooker. Cook on high for 1 hour, then low for 8-10 hours.
- 3 Once apples are soft and falling apart, allow them to cool.
- 4 Push apples through a mesh strainer or sieve placed over a bowl.
- 5 Add salt, sugar and cinnamon to taste. A squeeze of lemon juice can add some brightness to the sauce.
- 6 Store in refrigerator and use within 2 weeks.

**This is a great way to use "seconds" or an abundance of apples!*

Taste!
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