



The Pioneer Woman

by Ree | The Pioneer Woman
Condiments, Sauces

Webpage
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Homemade Applesauce

Prep: 15 Minutes

Level: Easy

Cook: 25 Minutes

Serves: 12

Ingredients

- 6 pounds Apples, Peeled, Cored, And Cut Into 8 Slices
- 1 cup Apple Juice Or Apple Cider
- Juice Of 1 Lemon
- 1/2 cup Brown Sugar, Packed
- 1 teaspoon Cinnamon, More Or Less To Taste
- Optional Ingredients: Nutmeg, Maple Syrup, Allspice, Butter

Preparation

Combine all ingredients in a large pot and cook over medium heat, stirring occasionally, for 25 minutes.

Carefully puree in a food processor or blender (don't fill too full; split into two portions if needed) until smooth.

Store in the fridge and serve by itself, over pork chops, over ice cream, over pancakes...or any place where applesauce is needed!