

Homemade applesauce

Ingredients

- 4 cups unsweetened apple juice or cider
- 5 pounds cooking apples, peeled and quartered
- 1/3 – 2/3 cup sugar depending on the sweetness (*optional*)
- 2 teaspoons cinnamon (*optional*)

Directions

Step 1: Place the apple juice/cider and apple pieces in a large pot over medium/high heat and bring to a boil.

Step 2: Reduce the heat to medium stirring occasionally to prevent it from burning or sticking. Simmer for about 30-45 minutes until the apples are soft, tender and can smash with a wooden spoon. *If you like chunky applesauce, skip step 3.

Step 3: In batches, puree the apples with a food mill.

Step 4: Transfer puree apples back into the pot and add sugar and cinnamon. Heat the applesauce back up and simmer for about 10 minutes. Ready to be served

Step 5: Ladle the applesauce into warm jars and seal.

Step 6: Process the jars in a boiling water bath for 10-15 minutes.



White Gunpowder

whitegunpowder.com