



Homemade Applesauce

Ingredients

- 4 apples, peeled, cored, and chopped
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon ground cinnamon

Instructions

- **Prep the apples:** Peel, core, and chop the apples into small chunks.
- **Cook:** In a medium saucepan, combine apples, water, sugar, and cinnamon. Cover with a lid and cook over medium heat for 15–20 minutes, or until the apples are soft and break apart easily.
- **Mash:** Remove from heat and let the mixture cool slightly. Mash with a fork or potato masher until it reaches your desired consistency—smooth or chunky.
- **Serve or store:** Serve warm or chilled. Store leftovers in an airtight container in the fridge for up to a week.