HOMEMADE APPLESAUCE

Ingredients

Choice of apples Whole cranberries or rhubarb, cut up in ½ inch slices (optional)

Apple juice or apple cider Brown sugar and/or maple syrup Cinnamon

Directions

- 1. Core and cut apples. Leaving peels on can add color and texture.
- 2. Put all ingredients in saucepan and cook until apples (and other fruit if using) are tender, stirring frequently.
- 3. Leave chunky or puree.
- 4. Serve warm or cold. Can also be frozen.

*Notes:

- There are no exact measurements; ingredients are all to taste and for desired quantity.
- The sauce can be made as an individual dish or large quantities.
- This is a homemade recipe; it is never the same because when it is made, I am using whatever ingredients I have available.

Source: personal