



by **Ree** | **The Pioneer Woman**

<http://thepioneerwoman.com/cooking/homemade-applesauce/>

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, Apple Cider, or water
- Juice Of 1 Lemon
- 1/2 cup Brown Sugar, Packed (opt.)
- 1 teaspoon Cinnamon, More Or Less To Taste (opt.)
- Optional Add-in 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!

*I like using Fuji apples since they are naturally sweet and you do not need to add any added sugar. Follow this recipe for a more savory applesauce. If you want a plain, unsweetened applesauce try using a sweeter apple like a Fuji.