



Chunky Applesauce

Makes about 1 1/2 cups of applesauce

ingredients

4 large apples (your favorite)
1/2 cup water
cinnamon to taste (optional)

procedure

Wash and core the apples. Do not peel them. Cut apples into small chunks. Place apples and water into a pot. Stir together and cover. Cook the apples on medium flame until they become very soft, approximately 30-40 minutes. If necessary, add more water as the mixture thickens until desired consistency. Mash with a potato masher or spoon. Cool. Taste and adjust seasoning if needed.