

Chunky Applesauce

Makes about 1 ½ cups of applesauce

Ingredients

4 large apples

½ cup water

cinnamon to taste

Procedure

1. Wash and core the apples.
2. Leaving the skin on, cut apples into small chunks.
3. Place apples and water into a pot.
4. Stir and cover.
5. Cook apples on medium heat until they become soft, approximately 30-40 minutes.
6. Add more water if necessary and allow mixture to thicken to desired consistency.
7. Mash with a spoon or potato masher.
8. Cool, add cinnamon to taste and enjoy!