

ORCHARD FRESH APPLESAUCE



Ingredients

8 medium sized ripe apples

1 Tbsp water

1/4 cup sugar

1/2 tsp ground cinnamon

1/8 tsp nutmeg

1/8 tsp ground cloves

2 Tbsp butter

Instructions

Peel and core apples. Cut the apples into quarters (4 pieces). Place the apples in a large saucepan.

Add sugar, cinnamon, nutmeg, cloves and water to the pan and stir to coat the apples evenly.

Cook the mixture on the stove until the ingredients begin to boil. Then cover the saucepan and turn down the heat to medium low.

Simmer the apples for 15 to 20 minutes. Check to see if the apples are cooked by piercing with a fork. If the apples are soft, remove the pan from heat and turn off the stove.

Add butter while the apples are still hot and stir. Let the apples cool slightly.

Mash the applesauce with a potato masher or wooden spoon.

Serve the applesauce warm or cold! Enjoy!

