



'Comfort Food' Applesauce

This applesauce is delicious as a cold snack but AMAZING when warmed. 'Comfort Food' Applesauce is true comfort food! You may want to double or triple this recipe. It freezes well in airtight containers!

Ingredients:

6 cups apples (use a mix of varieties) – peeled, cored, chopped

3/4 cup water

1/8 teaspoon ground cinnamon

1/8 teaspoon ground cloves

1/2 cup white sugar, to taste (use less if you're using sweeter apples)

Directions:

In a 2-quart saucepan, combine apples, water, cinnamon, and cloves over medium heat. Bring to a boil, reduce heat, and simmer 10 minutes. Stir in sugar and simmer 5 more minutes. Run through a food processor to create a smooth applesauce. If you like a chunky applesauce, do not run through food processor.

