



Homemade Applesauce

Makes: about 2 quarts

Cook in crock-pot

Ingredients:

Apples—peeled, cored and sliced

1/2 cup of water

1/4 to 1/2 cup granulated sugar (to taste)

1 teaspoon cinnamon (or to taste)

All the love you can put in!

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As the sweet smell of the apple,  
so are the pleasures of a friend.

“And the LORD spoke unto  
Moses face to face, as a man  
speaks to his friend.”

Exodus 33:11

Cooking Directions:

Using a regular size crock pot, fill it as full as possible with prepared apples and still get the lid on good. Add 1/2 cup water. Cover and cook on high until apples are soft (about 2 hours or so). Using a old fashion potato masher, mash down the apple until they are all mixed together well. Add your sugar and your cinnamon. Return lid to crock and cook on low for 2 or 3 more hours. Your house will smell marvelous!

If you mix sweet apples (like red or yellow delicious) with a tart apple (such as Granny Smith) you may not want as much sugar as if you just use tart apples. Taste you apples before adding sugar and then add to taste. Everyone seems to have their own favorite apple so use the ones you wish. I often use whatever I have on hand. Any good cooking apple will work. Some prefer to use only tart apples. I put the applesauce in quart canning jars, let cool, then refrigerate. It freezes well. It can also be successfully shared with a friend!

I learned this recipe from a dear sister in the LORD, Lou Yoakam. We love this homemade apple sauce and we love thinking of Mrs. Lou as it cooks and when we eat it!