

Crock-Pot Applesauce

Makes six 8-ounce jars, perfect for gifting!

Ingredients

- 4 pounds (or 12 cups) of apples, peeled, cored, and sliced
- ¼ to ½ cup sugar (depending on how sweet your apples are)
- 1 teaspoon cinnamon
- 1 tablespoon lemon juice

Instructions

- Carefully peel, core, and slice the apples.
- Place all of the ingredients into the slow cooker and stir to combine.
- Cover and cook on high for 3-4 hours, stirring occasionally. If the apple mixture is too thick, add a small amount of water.
- Get creative and add other flavors that you love (see the list for suggestions).
- Use a potato masher to mash the apples to the consistency you prefer. If you like perfectly smooth applesauce, let the apple mixture cool and place it in the blender in batches, blending until smooth.
- When cool, spoon into jars and store in the refrigerator.

Get Creative!

Try an add-in from the list below to give your applesauce a “Wow!” factor.

🍏 cranberries

🍏 pears

🍏 nutmeg, allspice, cardamom, or ginger

🍏 raisins

🍏 maple syrup

🍏 vanilla

