

# Crockpot Applesauce

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 Preparation Time: 15 minutes     Cook Time: 4 Hours     Serves: 10+

## *Ingredients*

- 10 pounds apples; peeled, cored, and cubed (approximately 30 apples)
- 1 1/2 – 2 cups granulated sugar
- 2 tsp cinnamon
- pinch of clove
- 2 cups water

## *Directions*

1. Place cubed apples in crockpot (we used an 8-quart crockpot) and sprinkle sugar, cinnamon, and clove over top. Stir to coat all of the apples.
  2. Pour water over top of apples and place lid on crockpot. Cook undisturbed on high for 4 hours.
  3. After 4 hours, stir and check the tenderness of the apples. If they seem too firm to mash then replace lid and continue cooking for another hour.
  4. Using a whisk stir apples until smooth. If you don't want any chunks in your applesauce, you can use a potato masher.
  5. You can serve warm or cold; Enjoy!
- To store, allow the applesauce to cool completely and then put in a sealed container in the fridge. You can also freeze in an airtight container for up to 3 months.