



No Sugar Homemade Applesauce

No sugar homemade applesauce – 30 minutes to finish!

Nothing could be finer than to be in Carolina in the morning ... after a family trip to Hendersonville, NC Grandad's Apple Orchard, picking THE Sweetest Apples!

Ingredients:

- 24 apples
- 1 cup water
- 2 cinnamon sticks
- Ground cinnamon, to taste

Instructions:

1. Wash, core, and cube apples
2. Add cut apples to a large stockpot. Add water, cinnamon sticks, and sprinkle ground cinnamon to taste.
3. Cook at medium 10 minutes, covered.
4. Stir and cook for 10 more minutes.
5. Blend with an immersion blender to desired smoothness (using All-Clad Stainless Steel Immersion Blender)

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