

Applesauce

Ingredients

8 Apples (peel, cored, sliced)
1 Lemon Peel
1 t Lemon Juice
1 Cinnamon Stick
5 t Brown Sugar (optional)
1/4 t Ground Nutmeg
1/2 t Vanilla Extract

Instructions

- 1.Place apples in the slow cooker. Add the cinnamon stick, lemon peel, lemon juice, nutmeg, vanilla, and brown sugar.
- 2.Set crock pot to low and cook for 6 hours. Stir apples occasionally, apples will slowly become a delicious applesauce.
- 3.Remove cinnamon stick and lemon peel. Use an immersion blender to blend until smooth or if you prefer a chunky sauce, leave sauce intact.