



Slow Cooker Applesauce

Ingredients:

12-16 medium-sized apples (or, however many will fit in your large slow cooker after they've been chopped)

1 T-ish lemon juice (fresh or bottled is just fine)

2 tsp cinnamon

½ tsp nutmeg

Honey (amount is totally up to you, depending on how sweet you want your sauce)

Directions:

Wash your apples and peel about half of them. Chop all of them into rather large pieces and toss them into the slow cooker.

To the apples, add about a tablespoon of lemon juice, the cinnamon and nutmeg. Give it a toss. Cover and cook on low for 3.5-4 hours.

When the apples are done cooking and while they are still quite warm, pour some honey over the top. Then, using an immersion blender, pulverize your apples. Take a taste and determine if you want it to be sweeter or not.

Let the applesauce cool on the counter for a while before putting it in the fridge. Serve warm or cold. Enjoy!