

## Slow Cooker Applesauce



### Ingredients:

- 12 apples (Honey crisp, gala, or Fuji work well)
- 1 1/2 teaspoons cinnamon
- 2 tablespoons lemon juice
- 2 tablespoons sugar (optional)
- 2 teaspoons cinnamon (optional)

### Directions:

1. Peel, core, and cut each apple into eight pieces.
2. Add the apples, cinnamon, lemon juice, and sugar to a slow cooker.
3. Stir until apples are coated.
4. Cook on high for 4 to 5 hours.
5. Mash apples with a fork or puree in batches in a blender.
6. Add sugar and cinnamon if desired.
7. Store in an air-tight container in the fridge.

Makes 12 servings.



**Tarrant County Public Health**  
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