

Chest Freezer Applesauce

INGREDIENTS –

- 24 apples (I use a variety of different apples and make sure to include Gala and Honeycrisp)
- ground cinnamon
- water or pressed apple juice

Directions:

1.

1. Peel the apples and slice them in small chunks.

2. Put the apples into the crockpot sprinkle on enough cinnamon to cover the apples.

3. Add enough liquid to cover the bottom of the crockpot. (Water works well, but Simply Apple pressed apple juice gives the aroma and taste of a cider mill.)

4. Let the crockpot run on high for 4-6 hours to get a nice consistency, and stir to slightly mash the biggest chunks of apple.

5. Let the applesauce sit to briefly cool before transferring it to a Tupperware dish.

6. Refrigerate first and then move to the chest freezer once it's cooled.