

Grammie's Applesauce

16 cooking apples, peeled and sliced
4 cups of water
4 tablespoons of brown sugar
8 shakes of cinnamon

Peel and slice the apples. When I slice, I slice various thicknesses so that I end up with applesauce that is chunky.

Put the apples, water, and cinnamon in a pot and turn the heat on high. When the water is boiling and the apples have softened a bit, take the top off and stir.

Add in the sugar. I don't add it earlier because I always hope that the apples alone are sweet enough. So around now I taste the applesauce and add the sugar. How much or how little really depends on how sweet or apple-y you like the applesauce.

Stir and stir some more until extra water has evaporated and the applesauce is as thick as you want it to be.

Pour into mason jars and refrigerate. I don't fill the mason jars all the way and I put a couple in the freezer to enjoy later.

Recipe brought to you by: [Jessica of TurkeyCookies.blogspot.com](http://JessicaofTurkeyCookies.blogspot.com) 10/05/08



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