

## **CROCK POT APPLESAUCE**

Makes about 12 cups (2.83 L).

### *Ingredients:*

- 8 tart apples
- 1 cup (140 g) sugar
- 1 teaspoon (4 g) cinnamon
- 2 cups (480 mL) water
- 2 tablespoons (30 mL) lemon juice

### *Directions:*

1. Peel, core, and thinly slice the apples.
2. Mix the apples with cinnamon and sugar in a large slow cooker.
3. Pour water and lemon juice over the apples.
4. Cook on high for 3–4 hours until the apples are soft.
5. Use a potato masher to mash the apples into applesauce.