



Cinnamon Applesauce

Using the pulp from your juicer!

Ingredients:

- About 30 apples worth of pulp from your centrifugal juicer
- 4 quarts of water
- 2 cups granulated sugar
- 3 Tbsp cinnamon
- 3 Tbsp lemon juice from a bottle! (Not Fresh)



Directions:

- Put the apple pulp in a large pot on the stove.
- Add the water, sugar, cinnamon and lemon juice and stir together well.
- Bring the mixture to a boil over medium high heat, stirring occasionally.
- Turn the heat down and allow to simmer for about 40 min.
- Using an immersion blender, blend the applesauce to break down the larger chunks of apples. Make this sauce as chunky or as smooth as you like.
- Ladle the sauce into clean quart jars. Add a bit of fruit fresh to each jar if you would like. Wipe the rims of the jars and put on the lids.
- Process the applesauce in a hot water bath for 25 min for quarts. 20 min. for pints.
- Jars should keep for 18 months. When you open a jar, refrigerate it and use within a week.

