

Homemade Applesauce

(Adapted from [The Pioneer Woman](#))

6 pounds Apples, Peeled, Cored, And Cut Into 8 Slices

1 cup Apple Juice Or Apple Cider

Juice Of 1 Lemon

1/2 cup Brown Sugar, Packed

1 teaspoon Cinnamon, More Or Less To Taste

Optional Ingredients: Nutmeg, Maple Syrup, Allspice, Butter

Combine all ingredients in a large pot and cook over medium heat, stirring occasionally, for 25 minutes.

Carefully puree in a food processor or blender (don't fill too full; split into two portions if needed) until smooth.

Store in the fridge and serve by itself, over pork chops, over ice cream, over pancakes...or any place where applesauce is needed!