

Homemade Applesauce Recipe

This recipe for easy and delicious Homemade Cinnamon Applesauce is ready in just 30 minutes and makes the perfect sweet snack or healthy dessert.

Prep Time	Cook Time	Total Time
10 mins	30 mins	40 mins

Course: Snack Cuisine: American



4.89 from 27 votes

Keyword: Best Apples for Applesauce, Homemade Applesauce Recipe

Servings: 4 servings Calories: 225kcal Author: Jessica Randhawa

Ingredients

- 3 pounds apples, approx. 6 medium apples, peeled, cored, quartered and chopped into smaller chunks.
- 1/2 cup water
- 2 tbsp fresh lemon juice
- 1/4 cup white sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt

Instructions

1. Place the peeled, cored, quartered and chopped apples in a large pot. Add the water, lemon juice, sugar, ground cinnamon, and salt. Stir well. Bring to a boil on high heat, then turn to low and cover. Maintain a low simmer for 30 minutes or until the apples are completely soft and cooked through.
2. Once fully cooked, remove from heat. For a chunky applesauce, mash the apples in the pot with a potato masher. For a smooth applesauce, add to a food processor or blender and blend until smooth (if using a blender, work in batches and allow time to cool).
3. Delicious served warm or cold.

Notes

I used Pink Lady apples for this recipe because that is what I had laying around. Other recommended apples are Granny Smith, McIntosh, Fuji, Gravenstein, Jonagold, and Golden Delicious. Or, even better, you can always mix and match!