

Slow Cooker Applesauce

Yield: 3 cups

Ingredients

4 apples

$\frac{1}{4}$ c water

$\frac{1}{4}$ c packed brown sugar (or 3 tablespoons granulated sugar)

$\frac{1}{4}$ teaspoon ground cinnamon

$\frac{1}{8}$ teaspoon ground nutmeg



Directions

1. Peel, core and quarter apples.
2. Put apples in slow cooker and cover with remaining ingredients.
3. Cover with lid and cook on high an hour and a half to two hours until tender.
4. Stir to desired consistency (potato masher or whisk for chunky or puree to make it smooth).
5. Serve hot or cold. Store in refrigerator in glass or plastic (not in metal!) up to two weeks or freeze up to 3 months.