

Microwave Applesauce



Ingredients

6 apples, peeled, cored and quartered or chopped (about 8 cups)

1/4 cup water

1/4 cup sugar (or less to taste)

1/4 teaspoon cinnamon

Directions

- 1. Wash hands with soap and water.
- 2. Place apples and water in a 2 quart microwave safe dish. Cover with microwave-safe cover.
- 3. Cook on HIGH for 10 to 12 minutes or until the apples are soft enough to mash.
- 4. Use a potato masher or fork to make chunky applesauce.
- 5. Add the sugar a little at a time to reach desired sweetness. Add cinnamon.
- 6. Serve warm or chilled. Refrigerate leftovers within 2 hours.

Notes

Frozen apple slices work great in this recipe.

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Makes: 3 1/2 cups Prep time: 15 minutes Cooking time: 15 minutes



Amount per Serving Calories	90
%	Daily Value
Total Fat 0g	0 %
Saturated Fat 0g	0 %
Trans Fat 0g	
Cholesterol 0g	0 %
Sodium 0mg	0 %
Total Carbohydrate 25g	9 %
Dietary Fiber 2g	7 %
Total Sugars 21	
Includes 7g Added Sugars	14 %
Protein 0g	
Vitamin D 0mcg	0 %
Calcium 8mg	0 %
Iron Omg	0%
Potassium 125mg	2%
Vitamin A 3 mcg	0 9
Vitamin C 6mg	7 9

calories a day is used for general nutrition advice.