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How To Make Applesauce in the Slow Cooker

Yield: 4 Cups

Prep Time: 10-15 minutes

Cook Time: 4 Hours

INGREDIENTS

- 3 pounds large apples (about 6), any variety
- 1/2 cup water
- 2 (3-inch) cinnamon sticks (optional)
- 1 tablespoon freshly squeezed lemon juice
- 1/4 teaspoon salt

EQUIPMENT

- Vegetable peeler
- Chef's knife
- Cutting board
- Measuring cup
- 5-quart or larger slow cooker
- Immersion blender (optional)

INSTRUCTIONS

1. **Peel and chop the apples.** Peel the apples. Quarter them through the stem, then cut out the cores. Coarsely chop the apples into 1- to 2-inch pieces, depending on how chunky you prefer your applesauce.
2. **Place all the ingredients in a slow cooker.** Place the apples in a 5-quart or larger slow cooker. Add the water, cinnamon, lemon juice, and salt, and stir to combine.
3. **Cook the applesauce for 4 hours.** Cover and cook on the HIGH setting for 4 hours, stirring twice during cooking.
4. **Purée the applesauce (optional).** If you like chunky applesauce, you can skip this step altogether. But if you prefer a more smooth texture, remove the cinnamon stick, then use an immersion blender to purée the applesauce until it reaches the consistency you like.
5. **Cool and store.** Let the applesauce cool to room temperature. Store in airtight containers in the refrigerator for up to 5 days, or freeze for up to 3 months.

RECIPE NOTES

Cooking in an Instant Pot: If you're using an Instant Pot to make this slow-cooker applesauce, set the machine to *Slow Cooker* once the ingredients have been added, increase the heat level to "More," adjust the cook time to 4 hours, then seal the lid.