



Lisa's Applesauce

Organic Apples

Cinnamon

Nutmeg

Preheat oven to 375°

Wash, core & quarter apples and remove all stems & seeds.

Place quartered apple slices, peel side down, on greased baking sheet, jelly roll or sheet cake pans.

Generously sprinkle cinnamon & nutmeg on apple slices.

Bake 30—40 minutes.

Apples are done when a fork slides freely into apple quarters.

Cool baked apple quarters completely.

Puree apple quarters and thickened juices in food processor to desired consistency.

No additional liquid is needed to puree the baked fruit.

Store applesauce in airtight container up to one week in the refrigerator or freezer for several months.

* Note: 6 apples will make up to 2 cups of applesauce. You may vary the amount of apples used.