



Homemade Applesauce Recipe for Fall Flavors

Introduction

Making homemade applesauce is a delightful way to enjoy the flavors of fresh apples. With just a few simple ingredients, you can create a healthy and delicious treat that can be enjoyed on its own or used as a topping for various dishes. This recipe from Love and Lemons is easy to follow and yields a smooth, flavorful applesauce that the whole family will love.

Detailed Ingredients with measures

4 pounds apples, peeled, cored, and chopped
2 tablespoons apple cider vinegar
 $\frac{1}{3}$ cup water
1 teaspoon cinnamon
Pinch of sea salt

Prep Time

20 minutes

Cook Time

25 to 30 minutes

Total Time

50 minutes

Yield

Approximately 6 cups of applesauce

Instructions

1. Combine Ingredients: In a large saucepan or Dutch oven, combine the chopped apples, apple cider vinegar, and water.

2. Initial Cooking: Cook over low heat, stirring often to prevent burning, until the apples start to soften, about 4 minutes.
3. Simmer: Cover the pot and simmer over low heat for 10 minutes.
4. Add Spices: Uncover, stir in the cinnamon and salt, cover again, and continue simmering for 10 to 20 more minutes, stirring occasionally, until the apples are very tender and beginning to fall apart.
5. Mash: Remove the pot from the heat and use a potato masher to mash the apples to your desired consistency. For a smoother applesauce, pulse it in a food processor or blend it with an immersion blender.

Enjoy your homemade applesauce as a healthy snack or topping!

Detailed Directions and Instructions

Combine Ingredients

In a large saucepan or Dutch oven, combine the chopped apples, apple cider vinegar, and water.

See also [Coconut Pineapple Bites](#)

Initial Cooking

Cook over low heat, stirring often to prevent burning, until the apples start to soften, about 4 minutes.

Simmer

Cover the pot and simmer over low heat for 10 minutes.

Add Spices

Uncover, stir in the cinnamon and salt, cover again, and continue

simmering for 10 to 20 more minutes, stirring occasionally, until the apples are very tender and beginning to fall apart.

Mash

Remove the pot from the heat and use a potato masher to mash the apples to your desired consistency. For a smoother applesauce, pulse it in a food processor or blend it with an immersion blender.

Notes

Apple Variety

Different apple varieties will produce different flavors; you may mix sweet and tart apples for a balanced taste.

Storage

Homemade applesauce can be refrigerated for up to a week or frozen for longer storage.

Serving Suggestions

Enjoy your homemade applesauce as a healthy snack, a side dish, or a topping for yogurt or pancakes.



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Cook techniques

Chopping Apples

Ensure the apples are evenly chopped to allow for uniform cooking. This helps them soften at the same rate, resulting in a smoother applesauce.

Using Acid

Adding apple cider vinegar not only enhances the flavor but also helps to balance the sweetness of the apples, making the sauce more complex.

Low Heat Cooking

Cooking on low heat prevents the apples from burning and allows them to break down gently, creating a luscious texture without requiring too much stirring.

Simmering

Cover the pot while simmering to trap steam, which aids in softening the apples and speeds up the cooking process.

See also [Swirled Pumpkin Cheesecake](#)

Mashing Techniques

Use a potato masher for a chunkier texture, or blend with a food processor or immersion blender for a smoother consistency, depending on your preference.

FAQ

Can I use different types of apples for applesauce?

Yes, you can use a mix of sweet and tart apples such as Fuji, Granny Smith, or Honeycrisp for a more layered flavor.

How long does homemade applesauce last?

Homemade applesauce can last about 1 week in the refrigerator or up to a year if frozen.

Can I sweeten my applesauce?

Yes, you can add sugar, honey, or maple syrup to taste, depending on

your preferred level of sweetness.

Is it necessary to peel the apples?

Peeling is not mandatory but helps achieve a smoother texture. If you prefer a more rustic sauce, you can leave the skins on.

Can I add other spices or flavors?

Absolutely! You can experiment with nutmeg, vanilla, or cloves to enhance the flavor profile of your applesauce.

Conclusion

Homemade applesauce is a simple and delightful treat that you can easily make in your kitchen. The combination of fresh apples, cinnamon, and a touch of apple cider vinegar creates a flavorful sauce that can be enjoyed on its own or used as a versatile ingredient in various dishes. This recipe allows for customization in consistency and sweetness, giving you the freedom to create the perfect applesauce for your taste.

More recipes suggestions and combination

Applesauce Oatmeal

Combine warm oatmeal with a generous scoop of applesauce for a comforting breakfast. Add nuts and a drizzle of honey for extra flavor.

Spiced Applesauce Muffins

Incorporate applesauce into your favorite muffin recipe to add moisture and flavor. Enhance with nuts, raisins, or a sprinkle of nutmeg for a

delicious twist.

See also [Gulab Jamun Kulfi Cake](#)

Applesauce Pancakes

Substitute applesauce for some of the liquid in your pancake batter. Serve with maple syrup and fresh fruit for a hearty breakfast.

Applesauce Smoothie

Blend applesauce with yogurt, spinach, and a banana for a nutritious and refreshing smoothie packed with flavor.

BBQ Applesauce Glaze

Mix applesauce with your favorite BBQ sauce to create a sweet glaze for meats like chicken or ribs, adding a tasty twist to your grilling.

Homemade Applesauce Popsicles

Pour applesauce into popsicle molds, add chunks of fresh fruit, and freeze for a healthy and refreshing treat during warmer months.

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Homemade Applesauce Recipe for Fall Flavors | 10

Homemade Applesauce Recipe for Fall Flavors