Natural Applesauce

Ingredients

- 6 apples, peeled and chopped (your choice of apple, I used organic Pink Ladies)
- ¼ teaspoon cinnamon (or more if you like cinnamon like we do)
- About ½ cup of water to cover the bottom of pot

Directions

1. Place all ingredients in a pot on the stovetop and bring to a boil. Reduce heat to simmer and cover with lid.
2. Simmer apples for about 20 minutes or until soft. The smaller the pieces of chopped apple the faster cook time.
3. Remove from heat and mash with potato masher for chunkier applesauce, or put in a food processor or blender for smoother texture.

Enjoy!