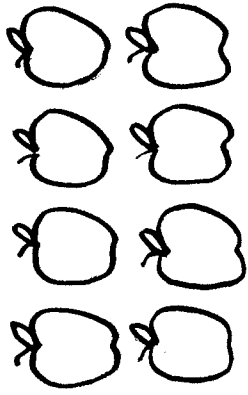
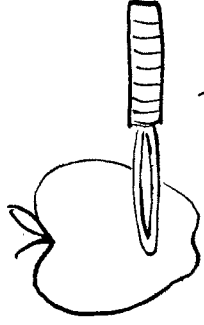


# Chunky Cinnamon Applesauce



8 apples



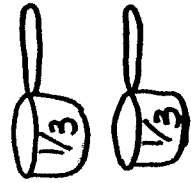
Peel apples

Add:

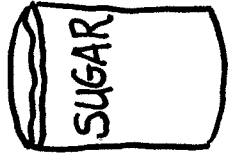


Cut into slices

Add:



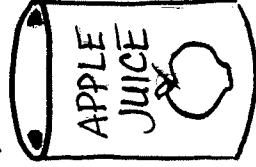
$\frac{2}{3}$  cup sugar



Add:



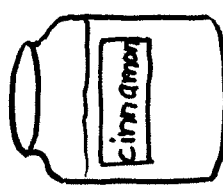
$\frac{3}{4}$  cup apple juice



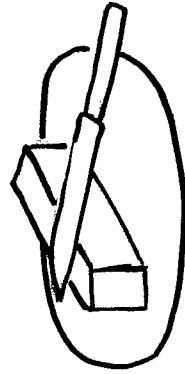
Add:



1 tsp. cinnamon

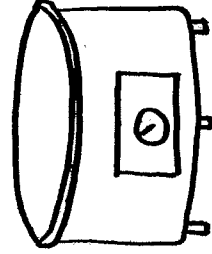


Add:

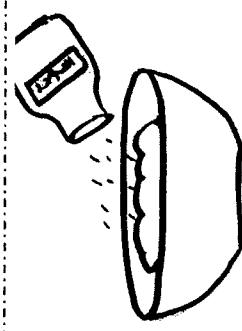


2 TBLS. BUTTER

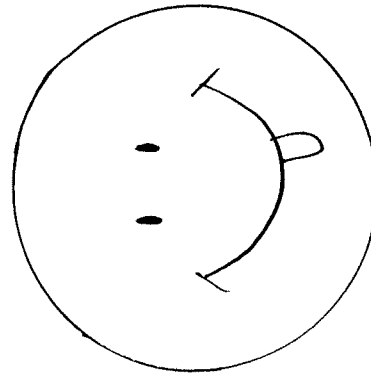
To Crock Pot



Cover and cook on High for 45 min- 1 1/2 hr.



Let cool.  
Sprinkle with Cinnamon.



## Chunky Cinnamon Applesauce

- 8 Apples (Granny Smith preferred), peeled and cut into slices
- $\frac{2}{3}$  cup sugar
- $\frac{3}{4}$  cup apple juice
- 2 tablespoons butter
- 1 teaspoon ground cinnamon

### Directions:

1. Wash, peel and cut apples into

slices

2. Mix all ingredients in slow cooker

3. Cover and cook on high setting for 45 min. to 1 1/2 hr. or until apples begin to soften

4. Scoop into bowl allowing children to finish the mashing of apples

5. Sprinkle with cinnamon

Serves 12-14