



**FRESH
CONNECT**
BUCKS COUNTY

recipe

Crockpot Applesauce

NAME OF DISH

INGREDIENTS

4 apples (you pick the kind)
1/2 lemon, juiced
1/4 teaspoon cinnamon
1 teaspoon vanilla
1/4 cup water



INSTRUCTIONS

Peel, core and slice the apples and put them in the crockpot. Juice the lemon and add that to the apples and then add the cinnamon, vanilla and water. Stir everything together. Cook on high for 3-4 hours or low for 5-6 hours. Stir to mash or use a potato masher until you reach desired consistency. Put into jar, can or other container and refrigerate (don't forget to try a little when it is warm!). *Use whatever apples you prefer to make this applesauce. I recommend Empire, Pink Lady, Jonathan, Golden Delicious, McIntosh or Rome.

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