

Apple Sauce



Preparation + Cooking Time:
Under 30 mns

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Ingredients for 4 servings:

¼ cup (2 oz) water
4 Granny Smith apples, peeled and cut in fourths
4 tablespoons of sugar
Lemon peel

For more details on this recipe, please watch the video provided for your convenience.

Use a pot that has a lid. Pour the water into the pot. Cut the apples in fourths and peel them. Place half in the pot, and add 2 tablespoons of sugar and the lemon peel. Add the rest of the apples in the pot, the other 2 tablespoons of sugar, and cover. Place on medium low heat and let cook for at least 15 minutes. Check them by inserting a knife. If they are soft, they are cooked. If not, let cook a few more minutes until they are soft. Remove the lid and let the juice evaporate. Turn off the heat when the juice is completely evaporated. Your apple sauce is done. Let it cool. You can serve it lukewarm, at room temperature, or chilled.