

Homemade Slow Cooked Apple Sauce

You will need:

- ~ 4 lbs of Macintosh apples - peeled, cored and sliced
- ~ 1/2 cup of dark brown sugar
- ~ 1/2 table spoon of dark brown sugar
- ~ 1 cup of water
- ~ juice of 1 lemon

How:

- ~ Add your apple slices into a slow cooker, add lemon juice, water, cinnamon and sugar
- ~ Cook on low for 6-8 hours stirring occasionally
- ~ Voila! Ready to be served! You can use an emersion blender for a smoother texture

* It will last in your fridge for 7-10 days or in the freezer for up to 2 months