

Homemade Applesauce

There's nothing like a batch of homemade applesauce! Our homemade applesauce recipe is so good, it's a revelation. Add seasonings to make it your own. You can even can it!

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Homemade Applesauce

PREP TIME	15 mins
COOK TIME	40 mins
TOTAL TIME	55 mins
SERVINGS	12 to 16 servings
YIELD	1 1/2 to 2 quarts

Ingredients

- 4 pounds (about 8 to 10 apples, depending on the size) apples, peeled, cored, and quartered (Use apples varieties that are good for cooking, such as Granny Smith, Pippin, Gravenstein, McIntosh, Fuji, Jonathan, Jonagold, or Golden Delicious.)
- 2 strips lemon peel (use a vegetable peeler to strip the zest only, not the pith)
- 3 tablespoons lemon juice or apple cider vinegar (more or less to taste)
- 1/2 teaspoon ground cinnamon

- Up to 1/2 cup white sugar (can sub half with brown sugar)
- 1 cup water
- 1/2 teaspoon salt

Method

1. Boil the apples with the sugar and seasonings:

Place the peeled, cored, and quartered apples into a large pot. Add the strips of lemon peel, the lemon juice (or vinegar), cinnamon, sugar, water and salt.

You might want to start with half the sugar at this point and add more to taste later.

SIMPLE TIP!

If you use less sugar than this recipe suggests, you will likely want to reduce the amount of lemon juice or vinegar as well. The acid in the lemon juice or vinegar brightens the flavor of the apples and balances the sweetness.

2. Simmer:

Bring to a boil on high heat, then lower the temperature. Cover the pot, and maintain a low simmer for 15 to 20 minutes, until the apples are completely tender and cooked through.

3. Remove the lemon peels, then mash the apples:

Once the apples are cooked through, remove the pot from the heat. **Remove the lemon peels.**

Use a potato masher to mash the cooked apples in the pot to make a chunky applesauce. For a smoother applesauce you can either run the cooked apples through a food mill, or purée them using a stick blender or a standing blender.

(If using a standing blender, do small batches, and do not fill the blender bowl more than halfway.)

4. Adjust the seasoning and consistency as needed:

If the applesauce is too thick, add more water to thin it out.

If not sweet enough, add more sugar to taste. If too sweet, add more lemon juice.

SIMPLE TIP!

This applesauce recipe is perfect for canning. If using a water-bath canner, process pint jars for 15 minutes and quarts for 20 minutes at sea level. You'll have to boil for a little longer if you live in a higher elevation.

5. Enjoy:

This applesauce is delicious either hot or chilled. It pairs well with pork chops for savory dishes, it's terrific with cottage cheese as a snack or light lunch, and it's great with vanilla ice cream or yogurt.

Freezes well and will last at least 1 year in a cold freezer. If you freeze it, make sure to allow enough headroom (at least 1 inch) in your jar for expansion.

SIMPLE TIP!

If you're planning to enjoy your homemade applesauce right away, it'll keep for 1 to 2 weeks in the refrigerator.

NUTRITION FACTS (PER SERVING)

84	0g	22g	0g
CALORIES	FAT	CARBS	PROTEIN

Nutrition information is calculated using an ingredient database and should be considered an estimate. In cases where multiple ingredient alternatives are given, the first listed is calculated for nutrition. Garnishes and optional ingredients are not included.