

Easy Slow Cooker Chunky Applesauce

This recipe is so easy, it practically makes itself! A great way to use up "soft" or bruised apples.

Tip

If your family doesn't care for chunky applesauce, you can puree it in batches in a blender after cooking.

- 3-5 lbs of apples, or enough to fill your slow cooker
- 1/2 cup water
- sugar, to taste
- cinnamon, to taste

Peel apples and cut into chunks. Place in the slow cooker, with about a 1/2 cup of water (this should cover the bottom and prevent the apples from sticking). Sprinkle apples with sugar and cinnamon to taste. I recommend starting with 1/2 cup of sugar to a 3-lb bag of apples, more if they are a tart apple like Granny Smith. Don't worry, you can sweeten it more at the end.

Cook on low 6-8 hours. Adjust seasonings, if needed.