



Crock-Pot Apple Sauce

Prep Time: 5 minute

Cook Time: 2½-4 hours

Servings: approx. 6 cups of cooked sauce

Ingredients:

- 6 Honeycrisp apples, cored and cut into pieces (approx. 1")
- 1 cup Davison Apple Juice – (or less for a thicker consistency)
- 1 tsp cinnamon
- ¼ cup brown sugar (more or less to taste)

Instructions:

1. Put all ingredients except brown sugar in crockpot, and cook until apples are tender, approximately 2½ hours on high or 4 hours on low.
2. Once apples are cooked, add brown sugar and either mash with a fork to keep a chunky texture, or use an immersion blender until smooth.
3. Enjoy warm as is or with a scoop of ice cream!
4. If refrigerated, leftovers will keep for several weeks.