



Applesauce

Adapted from [Sugarcrafter](#)

BAH Note: I fancied my applesauce up with some of that lovely cardamom spiced sugar. It gave the finished applesauce a depth and sophistication that you just can't get from the grocery store.

- 6 pounds apples (pick the ones that you like best)
- 3/4 cup apple cider
- 1 cinnamon stick
- 2 tablespoons lemon juice
- 1/4 to 1 1/2 cups sugar (optional)

Peel, core, and roughly chop the apples. Some I cut into quarters, others I only cut in half. They're going to cook down in the crock pot so don't stress over this step.

Place the apples, cinnamon stick, and cider into the crock pot, cover, and cook on low approximately 8 to 10 hours. I let mine go overnight. Use a wooden spoon to smash the softened apples into sauce. Turn the crock pot to high and cook, uncovered, until the applesauce has thickened to the consistency you want. Add the lemon juice and any sugar (if using) and stir to combine. Turn off the crock pot but replace the cover to keep the applesauce warm.

Ladle the jam into heated jars, leaving 1/2 inch head space, and process for 20 minutes. Let the jars cool for 24 hours before checking the seal and storing the jars. Any jars that have not sealed should be refrigerated or immediately reprocessed using new lids.

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