
Chunky Applesauce

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Very delicious -- simple.

1 dozen large apples (MAcIntosh, Cortland, etc., but not Red Delicious, as they do not cook down well)

2 cups water

1/2 cup honey

2 1/2 teaspoons cinnamon

Peel, core and cut apples into large pieces. Put into a large pot - add water, cover and bring to a boil.

Reduce heat and simmer 20 minutes.

Add honey and cinnamon.

Mash apples with a potato masher.

Let cool to room temperature, then refrigerate until chilled . . . or you can serve it warm with ice cream melting over it !

Serving Ideas: Serve by itself or top with a good vanilla ice cream for a marvelous treat! Also great with plain yogurt.

Desserts
