

CANNING APPLESAUCE



To make a single batch of homemade applesauce to refrigerate for use within a week or so, you will need:

- 12 apples
- 1.5 cup water
- 1/2 cup sugar (optional)
- 2 tsp ground cinnamon

1. Core, peel, and slice the apples.
2. Boil the apples and water in a pot for 15 to 20 minutes until soft. For chunky applesauce, mash with a potato masher; for smoother applesauce puree with a food processor.
3. Gradually add cinnamon and sugar to taste. The amount depends on personal preference and the natural sweetness of the apples used.

To make a large batch and can several jars of applesauce for future use, quadruple (or more!) the recipe and follow the canning directions below.

Supplies Needed for Canning Apple Sauce

The nice thing about canning apples is that a pressure canner isn't needed. The supplies for canning applesauce with a hot water bath may be in your kitchen already, and if not then they are relatively inexpensive. You'll need:

- Mason jars and lids
- Large pot with tall sides
- Canning tongs
- Canning funnel
- Clean napkin or cloth
- Plastic Knife

Plan to can the applesauce immediately after making it, when the applesauce is still hot. Putting cold jars in boiling water will cause them to burst.

Directions for Canning Applesauce

1. Wash mason jars and lids in hot soapy water. Let dry.
2. Fit canning funnel into the lids of the jars and fill to within 1/2" of the top.
3. .Swipe around the inner edges with a plastic knife to remove air bubbles.
4. Wipe rims of jars clean, screw on the lids, and use the tongs to place the jars in the boiling water. The water level should be an inch or so higher than the jars. Boil for 20 minutes.
5. Remove the jars with tongs and allow them to cool. The lids will usually give an audible "pop" as they vacuum seal.
6. After all jars have cooled, remove rings and press on the lids. Any that have not sealed may be re-canned or placed in the refrigerator to eat immediately.