

A recipe from: Crock-tober Fest—A Slow Cooker Feast

## Cinnamon Applesauce

**Serves:** 6

### **Ingredients:**

3 pounds apples, (I used Cortland) peeled, cored, and sliced, (about 6 medium apples)  
1/2 cup granulated sugar  
2 teaspoons ground cinnamon  
1/2 tbsp Maple syrup  
1/2 cup water



### **Directions:**

Place the peeled, sliced apples into the bowl of your crockpot. Sprinkle the sugar, maple syrup and cinnamon over the apples and mix well. Pour the water into the crockpot and place the lid on top. Cook over high heat for four hours.

When cooking time is up, remove the lid and mix the apples using a wire whisk, stirring until smooth, or until desired consistency is reached

To store, allow the applesauce to cool completely then place in a sealed container in the fridge. Enjoy!



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