

Honey Cinnamon Applesauce

5-6 lbs. cored cut into quarters (leave skin on) use apple wedge tool. Place cored/cut apples in white tub cover with water and add 2 tablespoons of Lemon Juice or 2 tablespoons of Fruit Fresh powder.

Yield: 1 white tube of cored/cut apples full will equal 15 pints plus one 8 oz.

Add up to 4 cups water when cooking apples.

Ingredients:

- 3 tablespoons lemon juice
- 5-6 cups white sugar
- ¼ cup brown sugar
- ½ teaspoon salt
- 3 tablespoons honey
- 1-2 tablespoons cinnamon (to taste, each batch is slightly different)
- Cinnamon sticks-1/2 stick per pint jar 1 full per quart

After cooking down use immersion stick blender.

Process in open bath canner for 15 minutes.