



Baltimore Woods
Nature Center
Nature in your hands

Homemade Applesauce

Apple picking season is right around the corner. Enjoy this homemade applesauce recipe that the whole family can help to make and enjoy!



Ingredients:

- 3 pounds of your favorite apple variety (about 8 medium sized apples)
- 1/3 cup of water

Optional

- 2 tablespoons of maple syrup, honey, or brown sugar to sweeten

Instructions:

1. Peel/core apples and cut into slices.
2. Combine water with apples in a pot and bring to a simmer.
3. Simmer for about 15-20 minutes.
4. Remove pot from heat and smash apples to desired consistency.
5. For additional sweetness add maple syrup, honey, or brown sugar (optional).
6. Serve warm or cool and enjoy!

