



Homemade Crockpot Apple Sauce

Ingredients:

3 lbs apples, peeled, cored and cut into chunks
1/2 cup brown sugar
2 tsp salt
2 tsp lemon juice, optional
1 tsp vanilla extract

Directions:

Peel and chop your apples and toss them into the base of your crockpot.

Add brown sugar, lemon juice, vanilla and salt and give a good stir to combine.

Place lid on crockpot and **cook for 4 hours on high or 8 hours on low**. Don't worry about cooking it too long – if you forget about it, it will turn into apple butter!

Use a whisk to smash up apple sauce, right in the crockpot. You can eat it chunky, just like this (my favorite way), or working in batches, puree apple sauce in a food processor until smooth. Let cool to room temperature, and transfer to a large tupperware dish. Cooked apple sauce lasts about 2 weeks in the fridge or can freeze for 2 months.