Homemade Applesauce



Homemade Applesauce is simple and delicious. Whether you prefer Granny Smith, Macintosh, or Honey Crisp, a few spoonfuls of cinnamon and sugar bring out the sweet-tart flavors of all your favorite apple varieties. With its slow cook setting, your NESCO Pressure Cooker simmers apples to softness in just 3 to 4 hours. Tip: Use handpicked apples for the freshest flavor.

Your Key Ingredient:

NESCO Pressure Cooker

Grocery Ingredients:

5 lbs tart apples, peeled, sliced, and cored
3/4 tsp cinnamon
3/4 cup sugar
1 1/4 cup water
1 1/2 Tbsp lemon juice (prevents browning)

Instructions:

1. Add apples, cinnamon, and sugar to **NESCO® Pressure Cooker**. Add water and lemon juice and stir gently.
2. Set Pressure Cooker to Slow Cooker and cover. Let cook for 3 to 4 hours or until apples are soft.
3. When finished cooking, mash with a potato masher to get desired texture.