



# Sparkle Kitchen

## **Momma's Spiced Applesauce**

### **Ingredients**

5-6 pounds tart apples (1/2 peck or about 10-12 medium apples)

1/2 cup water

1/2 cup honey

1 tablespoon lemon juice

1 cinnamon stick (3 inches)

1/2 teaspoon ground ginger

1 teaspoon vanilla extract

1/8 teaspoon ground allspice

1/4 teaspoon ground cardamom

pinch of salt

### **Directions**

If you plan to use a food mill to process the applesauce, simply quarter the apples. If you don't have a food mill, and want to mash the apples, then peel, core and quarter the apples.

Place all of the ingredients in a heavy pot or dutch oven with a lid. Cover and cook over medium-low heat for 30-40 minutes — until apples are tender. Occasionally stir the apples to make sure all are softening. Remove from the heat and discard the cinnamon stick.

Mash the apples, or process through a food mill. Store in the refrigerator for up to a week, or pour into sterilized jars and can for future enjoyment.

It is truly delicious, hot or cold!