Spiced Cranberry Applesauce

A festive homemade applesauce spiced with cinnamon, cloves, and allspice, with a handful of cranberries and lightly sweetened
Yield:

6 cups (12 servings)
Ingredients:

5 large cooking apples (not Red Delicious), peeled, cored, and diced (~1-inch chunks)
1 cup fresh cranberries, rinsed
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves*
1/4 teaspoon ground allspice*
2 tablespoons water
~1/2 cup sugar
Instructions:

1.
In a large stock pot, combine the apples, cranberries, cinnamon,
cloves, allspice, and water. Cover and bring to a boil over medium heat.
Stir and continue simmering over low heat, covered, until apples are
soft and mushy, and cranberries are all popped (about 20-30 minutes,
depending on the kind of apples you used).

2. Remove from heat and stir in sugar to taste. We like at least 1/4
cup of sugar, which makes a tart applesauce, but you can add up to a
half cup or even more, depending on your tastes and the kind of apples

you used.

3. You now have a chunky homemade applesauce, which you can serve hot/warm or chilled.

To make a smooth applesauce, blend the hot applesauce until smooth and then press through a colander or sieve to remove any remaining bits of cranberry peeling.



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This recipe is from Tammy’s Recipes.