



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CHUNKY CINNAMON APPLESAUCE



Everyone loves applesauce! This version is thick with just the right amount of cinnamon.



01 HR 45 MINS



Serves 5 to 6 jars



Featuring

[Smit Farms](#)

[Rainbow Orchards](#)

[Prevedelli Farms](#)

INGREDIENTS

- 1/2 cup water or apple juice
- 2 tablespoons lemon juice
- 1 cup sugar, more or less to taste
- 3 teaspoons cinnamon
- 18 cups chopped (about 7 - 8 pounds), peeled tart apples (Gravensteins, Granny Smith, etc)

METHOD

Peel, core, and chop the apples. Add to a pot with water and lemon juice. Cover and cook 20 to 25 minutes, stirring occasionally, until tender. Add cinnamon and sugar. Cook until sugar dissolves.

Fill sterilized canning jars, add sterilized lids and rings; process in water bath canner for 20 minutes for pints; 30 minutes for quarts.