

EASY APPLESAUCE

Yield: 6 Servings | Serving Size: 1/2 cup

Cost/Serving: \$0.47

Ingredients:

4 medium apples

1 cup water

1/4 tsp cinnamon

1/8 tsp nutmeg

Directions:

1. Peel and slice apples, removing the core. Leaving the peel on will result

in chunkier applesauce and will retain more nutrients and color.

- 2. Place in pot.
- 3. Add water, cinnamon, and nutmeg.
- 4. Bring to a boil and let simmer until mushy.
- 5. Let children use a masher to mash up the apples into a sauce.
- 6. Set aside and let cool.
- 7. Serve warm or chilled.

Nutrition Facts		
(0.0g)		
50		
ly Value'		
0%		
0%		
0%		
0%		
5%		
4%		
0%		
0%		
0%		
0%		
2%		

serving of food contributes to a daily diet. 2,000 calor

day is used for general nutrition advice

Recipe adapted from Harvest for Healthy Kids and MT Harvest of the Month

Buy Eat Live Better Nutrition Education Program | www.montana.edu/extension/buyeatlivebetter

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