

## **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.

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- 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 6 servings per container Serving size 1/2 cup (0.0g)	
%	Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 0mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Total Sugars 11g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.1mg	0%
Potassium 100mg	2%

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

day is used for general nutrition advice.

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

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



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