



Homemade Applesauce

8 4oz servings

Ingredients

- 6 apples
- ¼ cup raisins
- ½ cup water
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. allspice
- ¼ tsp. cloves
- agave nectar to taste
- 1 tbsp. lemon juice

Preparation

1. Core apples and cut into chunks.
2. Add apple chunks and rest of ingredients into a large sauce pan and bring to a boil and then simmer until tender.
3. Mash with a fork or potato masher.
4. Sprinkle with lemon juice.