



# Apple Sauce

## Ingredients:

- 4 apples - peeled, cored and chopped
- 3/4 cup water
- 1/4 cup white sugar
- 1/2 teaspoon ground cinnamon
- Dash of lemon juice

## Directions:

1. In a saucepan, combine apples, water, sugar, and cinnamon.
2. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft.
3. Allow to cool, then mash with a fork or potato masher.