

Pumpkin Applesauce by Lynn's Recipes



Lynn demonstrates how to make Pumpkin Applesauce. This is great for the Fall season and a little different from traditional applesauce. Super easy to make. From - Bakeaholic Mama blog.

Ingredients:

- 6 apples, peeled and quartered
- 1/2 cup apple cider
- 1/2 cup water
- 2/3 cups sugar
- 1/2 cup pumpkin puree (canned or fresh)
- 1 Tablespoons of pumpkin spice mix

Directions:

In a large heavy bottom add all of your ingredients and simmer on medium/low heat for 15-20 minutes or until the apples are tender and breaking down. With a hand blender, regular blender, or food processor, puree applesauce until smooth and chunk free.

Best when served warm. Or pour into sealed containers or jars and refrigerate up to 1-2 weeks.

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