

# Cranberry Applesauce

1

## Ingredients:

2 medium **apples**

1/4 cup + 2 Tablespoons fresh or frozen **cranberries**

Pinch of **cinnamon**

1+1/2 Tablespoons **brown sugar**,  
packed

1/4 cup **water**

**Makes:** 1.5 cups

## Directions:

1. Peel, core, and roughly chop the apples. Place in the saucepan.
2. Add the cranberries, cinnamon, brown sugar and water.
3. Bring to a boil on high heat, then lower the heat to a simmer. Cover and cook 10 to 15 minutes. After 10 minutes, use a fork to test the apples. They should be soft.
4. Remove from heat and turn off the stove. When the applesauce has cooled, use a potato masher to mash it to the consistency you want.
5. Serve and enjoy.

