



THE PERFECT APPLESAUCE

FOR YOUR APPLESAUCE YOU NEED

- 3 kg apples
- 1/2 teaspoon vanilla
- 1/8 teaspoon salt
- 1/8 teaspoon citric acid
- some lemon zest


- 1 Peel your apples and cut them into small pieces. Put your apple pieces in a big pot together with the salt, vanilla and citric acid and heat up your stove to one of the highest levels.
- 2 During the first five minutes you have to stir vigorously so that nothing burns on the ground of your pot.
- 3 Reduce the heat to one of the lowest levels and stir until it calms down.
- 4 Put a lid on the pot and let your sauce simmer for at least one hour while you gradually stir every ten minutes or so
- 5 The apples will cook themselves into a sauce. If you still have chunks in the end you can use your mixer to smooth it out. Then add some lemon zest and fill the hot sauce into glasses that you close immediately

VEGANGLUTENFREE***LACTOSEFREE***NUTFREE***



VORBEREITUNG: 20 min
KOCHZEIT: min. 1 Stunde

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