

2/14/17

Homemade Cherry Applesauce Recipe

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## HOMEMADE CHERRY APPLESAUCE RECIPE

### Ingredients

- 6 Apples, peeled and roughly chopped (I'd suggest a variety of apples...Granny Smith, Honeycrisp, Gala...whatever makes you happy)
- The juice of half a lemon
- 1/2 jar Cherchies® Cherry Butter (may also substitute Cherchies® Apple Butter Spread or Cherchies® Strawberry Butter Spread)
- 1/2 teaspoon (tsp) Cinnamon

### Preparation

1. Roughly chop the apples and place them in a large bowl with the lemon juice. Mix the apples and the lemon juice until apples are coated. Add the apples to a skillet or pan and turn heat to low. Add the Cherry Butter Spread (Yea baby!) and cinnamon.
2. Cook apples on low, stirring occasionally, until apples are tender, about 30 minutes. There is usually enough liquid from the cherry butter and the juice from the apples, but you may need to add a little water as the applesauce cooks. You can certainly mash the apples as you go, but as I mentioned, my kiddos prefer the chunks;)
3. Enjoy!



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