

Applesauce

Yield 10 servings

Cooking time 35 minutes

Total time 35 minutes

Ingredients

7	apple (cut in quarters)
1/2 cup	water
1/4 cup	sugar

Instructions

1. Wash and then cut apples in quarters. Apples can be peeled, but fiber will be decreased.
2. Combine apples and water in saucepan. Heat to boiling. Turn heat to low as soon as the water is boiling.
3. Simmer over low heat for 15 to 20 minutes or until apples are tender. Stir occasionally to prevent sticking.
4. Stir in sugar and heat until sugar is dissolved.
5. Serving suggestion - add 1 Tablespoon cinnamon and stir before serving.

Cost

Per recipe: \$2.55

Per serving: \$0.26

Source

Michigan State University Cooperative Extension Service, Eating Right is Basic Nutrition Education Program

Notes

Additional sugar can be added to increase sweetness. Brown sugar can be used instead of white.

Nutrition Facts	
Serving Size 1/10 of recipe (121g)	
Servings Per Container 10	
Amount Per Serving	
Calories 70	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 19g	6%
Dietary Fiber 3g	12%
Sugars 16g	
Protein 0g	
Vitamin A 2%	• Vitamin C 8%
Calcium 0%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	