



## Easy Applesauce

*Makes about 2+ quarts*

### Ingredients:

- 8-10 medium apples, peeled, cored, and cut into 8 pieces each (I peel mine with the potato peeler, then use a metal apple slicer to cut them into 8 pieces)
- 1 ¼ cup water
- ¼ tsp ground cinnamon
- Pinch salt
- 2-3 Tbsp pure maple syrup
- 1 tsp fresh lemon juice
- IF you want colorful applesauce, add an unpeeled plum or a peeled peach, diced into ½ inch. These are abundant in Seattle in the late summer.

### Instructions:

Put all these ingredients in the pressure cooker or Instapot. Stir to combine. Lock the lid in place and bring it to pressure, let it stay at full pressure for four minutes, then turn off the heat. Allow pressure to drop on its own, which takes up to 15 minutes.

Remove the lid of the pressure cooker and mash the apples (and added plum or peach) with a potato masher. This way, it's a little chunky, which I prefer.

Store in jars in the fridge for up to 10 days, or freeze and use within six months.