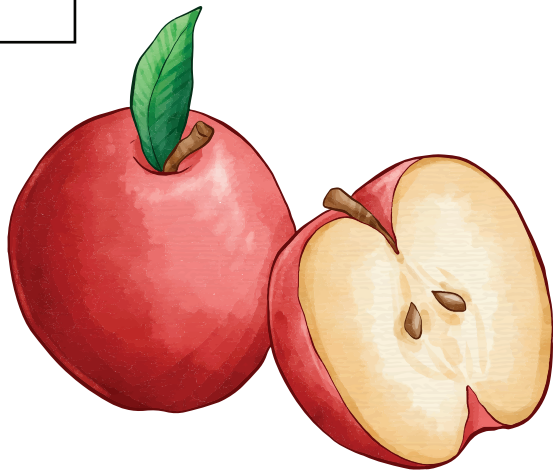


How to Make APPLESAUCE

Ingredients checklist:



4 medium apples



1/2 cup water



2 tablespoons sugar
(white or brown)



1/2 teaspoon cinnamon

A decorative border surrounds the text, featuring various illustrations of red apples. Some are whole, while others are sliced in half to show the white flesh and brown seeds. Green leaves are interspersed among the apples.

Instructions:

1. Peel and chop the apples into small pieces.

(Grown-up does the peeling; kids can help put the pieces into a bowl.)

2. Add apples, water, sugar, and cinnamon to a saucepan.

3. Cook over low heat for 15–20 minutes, stirring now and then, until the apples are soft.

4. Let the mixture cool slightly.

Then mash with a fork or potato masher for chunky applesauce, or blend (grown-up job!) for smooth applesauce.

5. Taste and enjoy!

Eat warm or chill it in the fridge for later.

My Homemade Applesauce Label

Decorate your label with drawings like apples, cinnamon sticks, stars, or anything you like! And make sure to include:

1. Name your applesauce
2. Who made it
3. Date

