

Homemade Applesauce

Make delicious homemade applesauce with fresh apples, cinnamon, and lemon juice. Easy 30-minute recipe that's perfect for Thanksgiving or everyday snacking.

15 min

PREP

30 min

COOK

45 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 3 lb apple
- 1 cup apple juice
- 2 tbsp fresh lemon juice
- 1 lemon
- 1 cup brown sugar
- 1 cinnamon stick

Instructions

- 1 Prepare the apples**

Wash, peel, and core 3 pounds of apples. Cut the apples into 1-inch pieces so they cook evenly.
- 2 Cook the applesauce**

Place the apple pieces, 1 cup apple juice, 2 tablespoons lemon juice, 1 cinnamon stick, and lemon zest from 1 lemon in a large saucepan. Stir to combine all ingredients.
- 3** Bring the mixture to a boil over medium-high heat, stirring occasionally to prevent sticking, about 5-7 minutes.
- 4** Reduce heat to low, cover the pan, and simmer for 25-30 minutes until the apples are completely tender and break apart easily when pressed with a fork.
- 5** Remove the pan from heat and immediately remove and discard the cinnamon stick and lemon zest pieces.
- 6 Finish the sauce**

Mash the cooked apples with a potato masher for a chunky texture, or use an immersion blender for 30-60

seconds for a smooth consistency.

- 7 Taste the warm applesauce and stir in sugar to taste if you prefer it sweeter, mixing until the sugar dissolves completely.
- 8 Serve the applesauce warm immediately, or transfer to the refrigerator and chill for at least 1 hour before serving cold.

Tips

Choose a mix of apple varieties for complex flavor – combine sweet apples like Honeycrisp with tart Granny Smiths for balanced taste and natural sweetness variation.

Cut apples into uniform pieces to ensure even cooking. Smaller pieces cook faster and break down more easily, while larger chunks maintain more texture.

Start with minimal liquid and add more as needed. Too much liquid creates watery applesauce that requires longer cooking to reduce and concentrate flavors.

Taste before adding sweeteners – ripe, quality apples often need little to no added sugar, especially when combined with naturally sweet varieties.

Remove cinnamon sticks and lemon peels before mashing to prevent bitter flavors. Whole spices infuse better flavor than ground but must be removed.

For silky smooth texture, use an immersion blender directly in the pot while sauce is still warm. This prevents splattering and creates restaurant-quality consistency.

Cool completely before storing to prevent condensation in containers. Hot applesauce creates moisture that can lead to spoilage and diluted flavors.