

## Homemade Applesauce in a Pressure Cooker

|   |                |
|---|----------------|
| Serves 4-6 generously                   | metric measure |
| 3 pounds apples                         | about 1.5 kg   |
| 1/2 cup water                           | 120 ml         |
| 1 teaspoon cinnamon                     | 1 gm           |
| 1-2 tablespoons dark brown sugar, maybe | 12-25 gm       |
| 1 tablespoon butter, optional           | 15 gm          |

Quarter apples and remove centers.

Put apple quarters and water in pressure cooker. Bring to pressure and cook for 3 minutes.

Turn off the heat and allow to cool until pressure drops.

Open the cooker and pour apples into large shallow bowl.

Allow to cool enough to be able to handle comfortably. Remove skins from apples, using tongs and a spoon.

Stir to desired chunkiness.

Add cinnamon and taste. You may not need any sugar at all. I didn't use any with the Fireside apples. No butter either, though this is a nice rich addition sometimes.

Read more: <http://blog.kitchentherapy.us/2009/10/fireside-apple-sauce-in-a-pressure-cooker/>