

Crock Pot Applesauce

At times I wonder if you're into crock pots like I am. Honestly I've held back a bit so as not to scare you off. See, I own....wait for it.... 3 crock pots. Whew, that's a load off. What's more is I often use all three simultaneously. That's right. Main course, side and dessert all served in crock pots for the masses.



This addiction started when we were building our youth leader team and I found myself needing to feed 10+ young adults on a weekly basis. I couldn't quite get everything to take turns in the oven nicely no matter how well I prepped and really didn't want to make people wait. So I pulled out my trusty crock pot and gave it a whirl. Low and behold, I found something that worked, and left me ready to focus for the meeting at hand instead of playing Martha in the kitchen.



Fast forward to today, and you can find me using my crockpot for all sorts of things, whether we are expecting a crowd for dinner or not. This week I made homemade crock pot applesauce. Now if you've never tasted this delectable, you're truly missing out. Crock pot applesauce has a rich cinnamon flavor and is best served warm. My family likes it slightly chunky, so I use a potato masher to get it the right consistency. Some people use a hand mixer in the crockpot to get it smoother. It's really up to you and your texture preference.



Since apples are in full swing here in Northern California, I'm going to be making lots and LOTS of apple recipes. Next week will be apple butter and I've already made caramel apple pie! Now that is a crowd pleaser, let me tell ya. Enjoy this incredible recipe!

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