

Life With Lovebugs
A family site for moms & their little lovebugs!



Ingredients:

- 3 lbs of apples (I used Granny Smith)
- 1/4 c lemon juice
- 1/4 c brown sugar
- 1 1/2 c water

Directions:

1. Peel, core and chop apples. They don't need to be tiny pieces, just rough chop the apples.
2. Add all ingredients to a large pot. Start with 1 1/2 c of water, you can add more if needed.
3. Bring the pot to a boil, then reduce heat to low and simmer for 25-30 minutes or until the apples fall apart.
4. Depending on how chunky you like your applesauce you can mash them with a potato masher, put them in a food processor (once it's cooled) or just use a fork to lightly mash the large chunks.

For more recipes visit [Life With Lovebugs!](http://www.LifeWithLovebugs.com)