

# Canned Homemade Applesauce



Canned homemade applesauce made from fresh apples, sugar, and cinnamon, is cooked to perfection and preserved using a water bath canning method for long-lasting enjoyment.

Your Key Ingredient to Food Preservation:

[NESCO 17 Quart Manual Pressure Canner](#)

[NESCO 6-Piece Canning Kit](#)

## **Ingredients:**

- 12 apples (choose a mix of sweet and tart varieties like Granny Smith, Honeycrisp, or Gala)
- 2 1/4 cups water
- 3/4 cup granulated sugar (adjust to taste)
- 1 1/2 tsp. ground cinnamon (optional, for flavor)

## **Directions:**

### **1. Prepare the Apples:**

- Wash, peel, core, and cut apples into chunks or slices.
- Place them in a large pot with 2 1/4 cups of water.

### **2. Cook the Apples:**

- Bring the apples and water to a boil over medium-high heat, stirring occasionally.
- Reduce the heat and simmer the apples for about 15-20 minutes until they are soft and can easily be mashed.

### **3. Mash or Puree the Apples:**

- Use a potato masher for a chunkier texture, or a blender/immersion blender for a smoother applesauce.

### **4. Add Sugar and Cinnamon:**

- Stir in the sugar and cinnamon, adjusting to taste. Let the mixture simmer for a few more minutes until the sugar dissolves completely.

### **5. Sterilize Jars:**

- While the applesauce is cooking, sterilize your mason jars and lids. Place jars in boiling water for 10 minutes to ensure they are clean and bacteria-free.

### **6. Fill the Jars:**

- Use a funnel to carefully ladle the hot applesauce into the sterilized jars, leaving about 1/2 inch of headspace at the top.
- Wipe the rims clean with a damp cloth to ensure a good seal.

## **7. Seal the Jars:**

- Place the lids on the jars, then screw the bands on until they are fingertip-tight (not overly tight).

## **8. Process the Jars:**

- Place the filled jars into the water bath canner. Ensure they are fully submerged in water by at least 1-2 inches.
- Bring the water to a rolling boil. Process the jars for 10 minutes (adjust for altitude if necessary).

## **9. Remove and Cool:**

- Use a jar lifter to remove the jars carefully from the water bath.
- Place them on a towel, allowing them to cool undisturbed for 12-24 hours. Listen for the “pop” sound, indicating the lids have sealed.

## **10. Check Seals and Store:**

- Once cooled, check that the lids are properly sealed (they should not flex up and down when pressed).
- Store the sealed jars in a cool, dark place. If any jars did not seal, refrigerate and use within a week.

## **Tips:**

- Adjust sugar and cinnamon based on your taste preference or skip the sugar entirely for a more natural applesauce.
- For added flavor, you can also include nutmeg or vanilla.

Enjoy your homemade canned applesauce!