

Cinnamon Applesauce

Favorite Healthy Choice Recipe of the Detroit Red Wings

INGREDIENTS:

As little as 5 whole ingredients

- 10 unpeeled apples, cored and chopped
 - 2 cinnamon sticks
 - 1 tsp cinnamon
- Juice from one lemon
 - ¼ tsp ground cloves



DIRECTIONS:

- 1. Combine all the ingredients in a large pot and bring the mixture to a boil.
- 2. Reduce the heat and simmer until the apples are soft.
- 3. Mash to your desired consistency.

This applesauce can be served warm, chilled or at room temperature.

Store in the refrigerator for up to 10 days.

NUTRITION FACTS: Serves 12 | Serving size .5 cups | Calories 89

% Daily Value * | Total Fat 0g (0%), Saturated Fat 0% | Cholesterol 0mg (0%) | Sodium 0mg (0%) | Total Carbohydrate 24.4g (9%), Dietary Fiber 5.6g (20%), Total Sugars 18.6g | Protein 0.1g | Vitamin D 0mcg (0%) | Calcium 24mg (2%) | Iron 0mg (3%) | Potassium 8mg (0%) *The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.





