

Applesauce, Chunky Homemade

Source: Once Upon a Chef

Ingredients

- 10 apples (McIntosh and Golden Delicious), peeled, cored, and cut into 1-inch chunks
- 3 tbsp unsalted butter, cut into ¼" chunks
- ¼ cup plus 2 tbsp light or dark brown sugar, packed
- ground cinnamon, for serving, optional

Method

1. Preheat the oven to 400°F.
2. Place the apples in a 9 x 13" baking dish. Scatter the brown sugar and chunks of butter evenly over top. Cover tightly with aluminum foil and bake for 45 to 50 minutes, tossing once halfway through, until the apples are very tender.
3. Mash the apples with a potato masher or fork. Taste; if the applesauce is too tart, add more brown sugar little by little until the flavors are balanced. (NOTE: no two batches will ever be the same — the flavor depends on the tartness of the apples used.)

Notes

The applesauce can be frozen in an airtight container for up to 3 months.