

Super Easy Baked Applesauce

adapted from The Santa Monica Farmers' Market Cookbook by Amelia Saltsman

Makes: 6 cups

Takes: about 50 minutes (20 active)

- 3 pounds apples (8 or 9, or a mix of apples and pears)

Heat the oven to 400. Halve and core the apples. Arrange the apples cut side down on a rimmed baking sheet. Cover tightly with aluminum foil. Bake for 30 minutes or until the apples are easily pierced with a knife.

Scrape the flesh from the skins. Don't let any juices go to waste - scrape those into the bowl too. For a slightly chunky sauce, mash with a fork, but you can also puree it smooth with an immersion blender.

http://www.yourveganmom.com/your_vegan_mom/2011/11/super-easy-homemade-baked-applesauce.html