

Apple sauce

Ingredients:

- 20 x Small Apples which are peeled, core removed and sliced length ways
- ¼ cup Sugar
- ½ teaspoon cinnamon
- 2 Tablespoons water

Method:

- Cook the apples with the water and the sugar and cinnamon until the apples are soft
- Stirring from time to time.
- When apples are soft and cooked through use a Stick blender to puree the apple.
- Divide into 5 serving bowls.