



Pressure-Cooker Cinnamon Applesauce

Adapted from Taste of Home

Ingredients

- 5 lbs. of apples (about 15 medium), peeled and chopped
- 1 cup water
- 1/3 cup sugar
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/8 tsp salt

Instructions

1. Combine all ingredients in a 6-qt. electric pressure cooker. Lock lid; close pressure-release valve. Adjust to pressure-cook on high for 5 minutes. Let pressure release naturally.
2. Combine all ingredients in a 6-qt. electric pressure cooker. Lock lid; close pressure-release valve. Adjust to pressure-cook on high for 5 minutes. Let pressure release naturally.

To store extra cinnamon applesauce, let it cool and then transfer it to an airtight container and refrigerate it for up to three days. Longer storage, you can freeze cinnamon applesauce in a freezer-safe container for up to 12 months. To thaw it, put it in the fridge overnight.

