

Instant Pot Applesauce

8+ cups 1 hour

Perfect for as a side dish or baby food!

Ingredients

- 5 lb. apples
- 1 cup apple cider

- *Optional*: 2 tsp cinnamon

Directions

1. Peel, core, & dice 5 lb. of apples (this is the most time consuming part of the recipe, everything is easy peasy after this step!). Consider using a counter top corer/slicer to speed up the process.
2. Place apples in instant pot along with 1 cup apple cider.
3. Optional: Add 2 tsp cinnamon.
4. Close instant pot lid, setting valve to "sealing". Pressure cook on high for 10 minutes.
5. Do a natural release (15 minutes).
6. Release any remaining pressure by opening to the valve to "venting". Carefully open lid.
7. Use an immersion blender to gently sauce the cooked apples to desired consistency.
8. Serve warm or place in refrigerator and serve cold.

Notes

This applesauce freezes well! Simply place in a plastic storage container, freezer bag, or canning jar.

This is also a wonderful solution for homemade baby food!