



Apple Sauce

Makes 3 cups

6 average apples, pared, peeled and sliced
1/4 cup water
1/4 cup sugar
Pinch of cinnamon (optional)

Let apples and water simmer with lid on 15 to 20 minutes until soft, stirring occasionally.

Reduce to sauce consistency, add sugar and cinnamon; bring to a boil.

If you wish, cook apples quartered and unpeeled, and strain through a sieve before adding the sugar and cinnamon.

Serve hot or cold.

*Charm your family members
with famous LaFrance traditions!*