

Crock-pot Applesauce

3 lbs macintosh apples

3 lbs granny smith apples

1 cup sugar

2 cinnamon sticks

4 Tbsp lemon juice

4 Tbsp butter

Peel apples, slice them and put everything in a greased crock pot except for the butter. Cook on high for 3-4 hours stirring occasionally. Take out cinnamon sticks, then mash everything together and add butter. (You can smooth it out with a hand mixer to make it extra smooth.) Cool, then store in the fridge or freezer.