

Apple Sauce



Ingredients

- 8 apples, cored and halved
- 1/2 cup sugar
- 1/2 lemon, juiced
- 1 cinnamon stick
- 1/2 cup water

Directions:

1. Place all the ingredients into the inner pot.
2. Press the **FISH/VEGETABLE** button for 5 minutes.
3. When the steam has released remove the lid and mash the applesauce.
4. Carefully ladle the applesauce into the jars 1" from the top.
5. Using a flexible nonporous spatula gently press between the applesauce and the jar to release any trapped air bubbles.
6. Clean the rims with white vinegar and seal.
7. Place the jars into the clean inner pot and add water until the jars are covered 1/4 of the way.
8. Press the **CANNING/PRESERVING** button pre-programmed to cook for 30 minutes.
9. When the time runs out and the steam has been released, remove the lid and carefully remove the jars using canning tongs.