

Apple Sauce (HotMixPro)

Ingredients

- 4 apples – cored and quartered (optional – peeled)
- lemon juice - 25g
- water - 60g
- (optional) cinnamon - 1/8 tsp
- (optional) 10g sugar
- (optional) anything you want like cloves, chilli powder, paprika, whatever 😊

Add:

- water
- lemon juice
- apples through lid when running

Process:

- speed - 7
- time – about a minute

Process:

- scrape down bowl

Add:

- cinnamon, sugar, etc. (if required)

Process:

- temp - 90C
- speed - 1
- time – 10min

Process:

- speed - 8
- time – 15sec (longer if you want it smoother)

Notes:

This is one of those recipes that is super-simple, but you can alter to your heart's desire. Experiment 😊
Also, if you use sugar, the amount will often vary depending on the variety of apples you use.