

Instant Pot Applesauce

It's that time of year...Apples are in and there are so many that who knows what to do with them all!! With all of my childcare kiddos here I thought applesauce might be a great idea. I have some wonderfully sweet apples so I wouldn't even need to add any sugar. PERFECT idea.

I've told you before that I cook without recipes all the time. Experience and a sense of experimentation take me lots of place that recipe books don't. Getting my [Instant Pot Pressure Cooker](#) has also encouraged me to try different things. This is an [Instant Pot Pressure Cooker](#) but I am sure can be modified.

I put 1 cup of water in the Instant Pot. I peeled and quartered a pot full of apples. I sprinkled 1/2 teaspoon of cinnamon over the top. I set it on manual for 7 minutes. I did a quick release and opened the pot to find this...



I popped the immersion blender in, mixed and in seconds had applesauce.



It was so easy with the [Instant Pot Pressure Cooker](#). I didn't have it boil over. I didn't have the water boil out. No troubles no mess. So are you curious as to how much that made? This much... Two quarts.



This isn't a good method if you are making 50 quarts but if you only need to use up a couple ice cream buckets of apples, this is perfect.

I did this with the kids and they enjoyed it. I only had the little-little ones. We practiced the word and concept of "in". They were in charge of putting all of the apples in the good bucket after I peeled them. Of course they got a sampling of slices as we peeled. Best part of all they got to eat it fresh out of the pot after it had cooled!! I do my best to turn day to day activities into learning activities.