

**French-Canadian Applesauce**  
Contributed by Barbara Fried

4 apples, peeled, cored, and diced  
1 cup water  
¼ cup sugar  
1 teaspoon cinnamon

Combine in large saucepan. Cover and cook until apples are soft (15 – 20 minutes).

Let cool, then lightly mash.

Sprinkle with an extra sprinkle of cinnamon on top.