

## Kid Friendly Recipe for December...

### Cinnamon Applesauce- Serves 4

- 6 apples
- 1 cup water
- 1 tablespoon lemon juice
- 1 teaspoon sugar
- ¼ teaspoon cinnamon



#### **Directions:**

1. Peel and core apples. Cut apples into quarters.
2. Place apples, water and lemon juice into a medium pot.
3. Bring apples to a boil over high heat, stirring often.
4. Turn heat to medium and simmer the apples for 30 minutes, or until soft and sauce begins to thicken.
5. Remove from heat and stir in cinnamon.
6. Enjoy hot or cold!

Adapted from: <http://www.foodnetwork.com/recipes/applesauce-recipe1.html>

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## Adult Friendly Recipe for December ...

### Apple Chips

- 2 apples, Granny Smith or Gala
- 1 tablespoon lemon juice
- ½ cup water
- Pinch salt
- Pinch cinnamon

#### **Directions:**

This is an overnight procedure.

Mix the lemon juice with the water, salt and cinnamon. Slice the apples 1/8 inch thick and place them in a bowl with the water and lemon juice mixture. Place the sliced apples in a single layer onto cookie sheets lined with greased parchment paper. Bake in a 250 degree F oven for 1 hour. Turn off the oven and leave the apple chips in the oven overnight to continue drying and crisping overnight. If the apple chips cool for too long and begin to stick to the paper, simply warm them in the oven briefly to soften the chips before attempting to remove them from the paper.

*Recipe courtesy of Chef Brian Axworthy*