

Extra Thick Applesauce

This creamy applesauce is an excellent addition to your latkes!

7 small to medium sized apples (1 ³/₄ pounds), core and stems removed.

¹/₂ cup water

Preparation

First, cut apples in wedges. Then place with water in a pot, and bring to a boil.

Simmer 10 to 15 minutes until apples are soft.

Finally, place apples with skins and excess liquid in a wide-mouth mason jar or cup that will fit an immersion blender without splashing.

Use immersion blender to blend until smooth and creamy.

Serve on top of some delicious Sweet Potato latkes!