

Applesauce in a Multicooker

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Pressure Cook Time: 45 Minutes | Slow Cook Time: 4 hours 15 minutes

Multicookers are not only for soups, stews and main dishes. They can be used to make fruit sauces, bread, desserts and other foods.

Cooking applesauce on a stove top may require frequent stirring to avoid sticking. This recipe for applesauce in a multicooker is easy whether using the pressure cooker or the slow cooker.

Ingredients

- ◇ 3 pounds apples (Jonagold, Golden Delicious, Jonathon, McIntosh, Pink Lady and Rome apples are good choices)
- ◇ 1 cup apple juice or apple cider
- ◇ 1 cinnamon stick (optional)
- ◇ Pinch of salt
- ◇ Sugar (how much depends on the apples)



Directions

1. Combine apples, apple juice, cinnamon stick, and salt in multicooker.
2. Lock lid in place and close pressure release valve.
3. Select high pressure cook function and cook for 8 minutes.
4. Turn off multicooker and let pressure release naturally for 15 minutes.
5. Quick-release any remaining pressure, then carefully remove lid, allowing steam to escape away from you.
6. Discard cinnamon stick, if using. Using potato masher, mash apple mixture to desired consistency.
7. Season with sugar to taste.
8. Serve warm, at room temperature or chilled.

To slow cook:

Lock lid in place and open pressure release valve. Select low slow cook function and cook until apples are very soft and beginning to disintegrate, about 3 to 4 hours. Turn off multicooker and carefully remove lid, allowing steam to escape away from you.

