

In this easy recipe, the cooking is mostly hands-off and the end result is a world above store-bought!

## ELDRESS BERTHA'S APPLESAUCE

Eldress Bertha Lindsay was one of the last surviving residents at Canterbury Shaker Village. According to her original recipe, Eldress Bertha liked to use Baldwin apples. Cooking Light recommended the Pink Lady variety. I am partial to Cortlands. In short, use the apple that works for you!

### INGREDIENTS

5 1/2 cups chopped peeled apples (about 4)  
1/2 cup water  
1/4 cup sugar (or less, to taste)  
1 1/2 tablespoons fresh lemon juice  
1 (2-inch) cinnamon stick  
1/4 teaspoon salt  
Dash of almond extract

### DIRECTIONS

Combine first 5 ingredients in a large saucepan; bring to a boil. Cover, reduce heat, and simmer 35 minutes or until soft. Discard cinnamon stick. Mash with a potato masher to desired consistency. Stir in salt and extract.

Recipe taken from Cooking Light Oct. 2008