SHOPPING LIST Raspberry Applesauce Apples Frozen Raspberries Sugar Kosher Salt

First, check off the items you already have at home.

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YOU WILL NEED



4 pounds Macintosh apples (8 medium), peeled, cored, and cut into 1 ½" chunks



8 ounces frozen raspberries, about 2 cups



½ cup water



1/4 cup granulated sugar

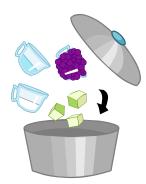


Pinch kosher salt

DIRECTIONS

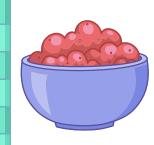
ATTENTION KIDS: Always cook with a grownup!

The apples will splatter and expand as they cook, so use a pot with a tight-fitting lid that's bigger than you think you would need.



STEP 1: Combine all the ingredients in a large Dutch oven. Cover and cook over medium heat until the apples soften and begin to break down, about 25 minutes.

Remove the pot from the heat and cool to room temperature.



STEP 2: For chunky applesauce, mash the apple mixture with a potato masher or whisk to the desired consistency. For smooth applesauce, process the apple mixture in a food processor until smooth. Serve.

Total Fat 0.5g
Saturated Fat 0g
Trans Fat 0g
Cholesterol 0mg

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	Calories per gram: Fat 9 • Carbohydrate 4	Total Carbohydrate Dietary Fiber
		300g 25g
	Protein 4	300g 375g 25g 30g

Nutrition Facts
Serving Size 1 serving (275g)
Servings Per Container 8