

# *Applesauce*

## *Ingredients*

2 apples per person: Chantecler or Reinettes  
1 tablespoon of sugar per person  
Cinnamon

## *Preparation*

Peel the apples and cut them into eighths.  
Place the apples in a saucepan and add water to 2/3 of the height.  
Sprinkle with cinnamon (optional).  
Cook over medium or fairly high heat until the apples are cooked (the knife should penetrate the piece of apple without any problem).  
Add the sugar, mix.  
Serve warm or cold.

## *Variants*

You can replace half or all of the apples with pears.  
In summer, you can also use peaches: it's peach soup, which is served very cold.