1. Cream of tartar is used to give a creamier texture. But it isn’t necessary
2. It is not described that the skin of the apples have to removed
3. B
4. After you gently heat the sugar than you can add the reaming ingredients and bring it to boil
5. Unbind
6. No,
7. than the apple is more taste full (Because of the sugar )
8. This recipe is easy to read and follow because the text isn’t to long and they described it easily