

Applesauce

Number of students: 25

Apples	7 lb
Raisins	½ cup
Water	1 cup

- Core and slice apples with round apple slicer tools found in baking drawer, making sure to remove all seeds and core from wedges, or core and slice with small knives. Peeling is not necessary.
- Put water, raisins and apples in the large rondo (the big, low-sided pot with the heavy bottom). Use smaller pot if making for 25.
- Bring to a simmer and keep covered on a low flame. Frequently uncover and stir. Be sure to scrape the bottom of the pot so apples do not stick to the bottom and burn!
- Simmer until soft, then mash coarsely (chunky is okay) with potato masher.