Cinnamon Applesauce

apples (I prefer Braeburn, Red Delicious, or Honeycrisp) cinnamon

Peel and dice the apples, then place in a large saucepan. Toss in a pinch of cinnamon.

Bring the apples to a boil over medium heat. Lower heat and simmer until the apples are soft (about 10 - 15 minutes).

Puree or chop in a blender or food processor. Serve when cooled or store in preferred freezer containers.

*Freezer friendly.

Source: Pennies Original