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## Spiced Apple Sauce



### Ingredients

3 lb (about 8) tart cooking apples (e.g., Cortlands)	1/4 tsp cinnamon
1 cup light brown sugar	1/8 tsp nutmeg
2/3 cup water	1 TBSP butter
1 TBSP fresh squeezed lemon juice	

### Directions

1. Peel, core, and quarter apples.
2. Simmer all ingredients uncovered in a large saucepan, stirring frequently for 20–25 minutes until mushy.
3. Serve warm with your favorite vanilla ice cream.

**Total Time:** about 1 hour

**Serves:** 6+

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