**Homemade Apple Sauce (GF, V)**

4 apples. Chopped

Juice of 1 Lemon

1 cup Water

1 TBL Pumpkin Pie Spice

Place chopped apples in a large pot with lemon juice and water. Simmer until soft about 30 to 35 minutes. Mash apples with a spoon for chunky applesauce or blend in a blender for smoother consistency. Season with pumpkin pie spice. When the applesauce is cool store in an airtight container in the refrigerator for up to two weeks.