



Easy to make Apple Sauce

This simple, tangy apple sauce takes no time to make and freezes brilliantly. Essential with roast pork!

Preparation 15 mins **Cooking** 15 mins

Makes enough for 8-10 servings

Ingredients

225g/8oz cooking
apples, peeled, cored
and chopped
½ lemon, zest only

2 tbsp water
15g/½oz butter
1 tsp caster sugar

Method

1. Put the apples in a saucepan with the lemon zest and water. Cover and cook over a low heat until they are soft and mushy.
2. Take off the heat and beat in the butter and the sugar. Cool.

Recipe can be found on bbcgoodfood.com



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