

Applesauce

6 cups apples, cored, peeled, and cut into eighths

$\frac{3}{4}$ cup water (more is okay, but don't cover the apples)

$\frac{1}{8}$ teaspoon ground cloves

$\frac{1}{8}$ teaspoon ground cinnamon

$\frac{1}{4}$ cup raw sugar

Boil the apples with the cinnamon and cloves until soft. Add the sugar and put the mixture in a blender. Pulse blend on low until it reaches the desired consistency.