

Homemade Instant Pot Applesauce

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This **Homemade Applesauce** recipe is made in the Instant Pot pressure cooker, or a slow cooker, with just 4 ingredients simple ingredients and is ready in less than 15 minutes. Applesauce is such a fantastic food. It's sweet, tart, soft, chunky and just hits all of the right notes while still giving you a filling and healthy snack. This Instant Pot applesauce recipe is so basic and simple that anybody could do it, even if it's their first time using a pressure cooker. Homemade applesauce is always better than store-bought because it gives you control over the flavors, the amount of added ingredients, and it just tastes great, warm and fresh! This homemade applesauce recipe can be made with or without sugar. I always taste first and then add it only if I think it's necessary. Often when I use apple juice as my liquid I find that no extra sugar is needed, but it can also depend on the types of apples you use. You can add even double the amount of sugar in the recipe below if you like really sweet applesauce.

What are the best apples for applesauce?

Homemade applesauce is all about your preferences. If you prefer sweeter applesauce, **Fuji, Gala or Honeycrisp** apples are good choices. If you like your applesauce less sweet and maybe a bit tart, **Granny Smith or Pink Lady** apples can be exactly what you're looking for. All of these apples work well for applesauce though:

- Fuji
- Gala
- Honeycrisp
- Envy
- Granny Smith
- Pink Lady
- McIntosh
- Golden Delicious
- Jonathan
- Cortland
- Pippin



How to make Homemade Applesauce in the Instant Pot

1. **Peel and quarter the apples**, making sure to remove the seeds and the cores. Some people skip peeling and cook the apples with the peels on, then fish them out with a fork before mashing. But we like eating the peels as a snack while the applesauce is cooking so I always peel our apples first.
2. **Add apple juice** (or your preferred liquid) to the instant pot along with the apples and toss to combine. I won't make an extra trip to the store for apple juice since water works fine, but if I have it on hand, that's what I use.
3. **Secure the lid** of the pressure cooker in place and **cook on high pressure for 4 minutes**.
4. Allow the Instant Pot to **do a natural release for 5 minutes**, then cover the steam valve with a towel and do a controlled quick release.
5. After that, **mash the apples** using a potato masher for chunkier applesauce or place them in a blender for smoother applesauce. Make sure that the blender lid is set askew so that the steam can vent.
6. **Taste and add cinnamon and sugar as needed**. Then serve warm or cold!