

## Blueberry Vanilla Bean Applesauce



*For a Blueberry & Spice Applesauce substitute a cinnamon stick for the vanilla bean.*

- 2.5 pounds (6) apples
- 1 cup blueberries
- 1/2 cup water
- 1 vanilla bean, split

Core apples and cut into large chunks. Place in a large pot with the remaining ingredients (make sure to scrape the seeds from the vanilla bean into the pot before adding the whole bean). Cover lightly and bring to a boil over medium heat. Lower heat and keep at a simmer, stirring occasionally, until apples are mushy and releasing from their skins (about 25 minutes).

Pour contents into a fine mesh sieve set over a large bowl. Press and stir contents until all of the flesh is pushed through and only the skins remain.

For thicker applesauce, place back in pot and cook until desired consistency.

Makes: 3 cups

From: [KitchenSimplicity.com](http://KitchenSimplicity.com)