

Foodnity Recipes

Flavorful Rhubarb Applesauce

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 cups rhubarb stalks, trimmed and cut
- [ ] 2 cups apples, peeled and diced
- [ ] 1/3 cup brown sugar
- [ ] 1 tsp cinnamon
- [ ] 2 tbsp lemon juice
- [ ] 1/2 cup water

Instructions

1. In a heavy saucepan, combine rhubarb, apples, brown sugar, lemon juice, and water.
2. Bring to a gentle boil, then lower the heat and let it simmer for 15-20 minutes, stirring occasionally.
3. Mash lightly with the back of a spoon or potato masher for a rustic texture.
4. Stir in cinnamon, taste, and adjust sweetness if needed; let cool slightly before serving.
5. Transfer to a clean jar; it can be served warm, room-temperature, or chilled.

Nutrition per serving

120 kcal	1 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce is too runny, simmer a few minutes longer to thicken.
- Add a pinch of nutmeg for extra warmth if desired.
- Stir in a splash of vanilla extract for a subtle depth.