

# Apple Sauce



Next time you're having roast pork or even just some humble sausages, try making my easy apple sauce to perk up your meal.

It is so simple to prepare and more delicious than the shop bought stuff.

## Ingredients

- 500g Bramley apples
- 50g sugar
- 1 tbsp water

## Method

Peel and core the apples, then slice them. Place into saucepan with the water and sugar and cook gently, stirring occasionally until fluffy. Leave to cool before serving.

For a dessert version, add raisins and some more sugar if required – this is lovely as a filling for pancakes or yogurt topping.