

Pressure Cooker Applesauce

- Total: 14 mins
- Prep: 10 mins
- Cook: 4 mins
- Yield: 4 cups (8 servings)

You'll love how quickly and easily you can make applesauce in a pressure cooker. It truly takes mere minutes to cook and yields delicious tender-yet-chunky results. Use a combination of tart and sweet apples, or adjust the amounts of brown sugar and lemon juice in this applesauce recipe to achieve the perfect sweet-sour flavor. If your applesauce turns out too tart after cooking, add some more sugar. If it's too sweet, try adding a little more lemon juice. The best [apples](#) for applesauce and other cooked apple recipes include Mutsu, Fuji, and Rome apples.

Cooking equipment needed: [pressure cooker](#), apple corer, vegetable peeler or paring knife, kitchen scale, measuring cups, measuring spoons, liquid measuring cup, citrus juicer, wooden spoon, [food processor](#), or food mill (optional).

Ingredients

- 2 1/2 pounds apples
- 1/4 cup brown sugar
- 1 teaspoon cinnamon
- 3/4 cups apple juice (or apple cider)
- 1 tablespoon lemon juice
- Pinch salt

Steps to Make It

1. Peel and core the apples and cut them into equally sized wedges.
2. In a pressure cooker, combine the apples, brown sugar, cinnamon, apple juice or cider, lemon juice, and salt. Cover the cooker and lock it into place, then place the cooker on the stove over high heat. Bring the pressure cooker up to high pressure, then immediately start the timer for 4 minutes and reduce the heat to maintain pressure.
3. After 4 minutes, remove the pressure cooker from the heat and release pressure using the natural method (in other words, just let the closed pressure cooker rest until the pressure gauge indicates the steam pressure has been released, about 10 minutes).
4. Carefully open lid, angling it away from you to avoid getting burned by the steam. With a wooden spoon, stir the apples, breaking them up large chunks, until you've achieved the desired consistency. If you like a very smooth applesauce, you can put the mixture in a food processor and pulse it a few times, or put it through a food mill.