

Cooking with Jamie - Applesauce

Recipe #1 - Spiced Applesauce Coffee Cake

Ingredients:

- 1 ¼ cup applesauce
- 1 cup sugar
- ½ cup vegetable oil
- 2 eggs
- ¼ cup oat milk
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- ½ cup chopped walnuts

Preheat the oven to 350 degrees. Whisk wet ingredients until combined and then add sugar. Mix well. Stir in the dry ingredients and then fold in walnuts. Pour into a prepared glass baking dish and bake for 60 minutes, or until golden brown and tall. Let sit for at least 10 minutes before serving.

Recipe #2 - Curried sweet potato soup

Ingredients:

- 2 sweet potatoes
 - 1 small onion
 - 1 2-inch piece ginger, peeled and grated
 - 1 tablespoon curry powder, or to taste
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- 2 cups vegetable or chicken broth
 - 1 1/4 cups chunky applesauce
 - Optional: cream and nutmeg to serve

Peel and slice onion - let brown on medium heat in butter or oil of choice until soft, translucent and brown. Meanwhile, peel and cube sweet potatoes and prepare ginger. When onions are ready, add the ginger. Cook until fragrant and add the curry, applesauce, sweet potatoes, and broth. Add salt if desired. Let simmer for 20-30 minutes, or until sweet potatoes are soft and barely covered in liquid. Take off heat and let cool. Once cool, blend until smooth. Serve with a splash of cream and a sprinkle of nutmeg.

Recipe #2 - Rosemary and Apple Pork Chops

Ingredients:

- 1 white or golden onion
- 2 pork chops
- 1 sprig of rosemary
- 1 cup applesauce
- Water or broth of choice
- Oil of choice
- One sweet potato or baking roasting potato

Preheat the oven to 400. Thinly slice onion and let it brown in a pan. Peel and slice the potato and place on a sheet pan with oil and salt. Bake for 20 minutes. Meanwhile, season pork chops and add to onions, once browned. Once pork is browned on both sides, add the rosemary, applesauce, and broth. Simmer, covered, until pork is cooked and sauce is thickened, about 10-15 minutes. Serve!