Healthy Ways to Eat Applesauce

1. Cut fat & calories by substituting half the oil in your favorite boxed cake or brownie mix:
   ➔ ¼ cup of oil can be replaced with ¼ cup of unsweetened applesauce

2. Add to smoothies! For a single serving, combine the following ingredients in a blender:
   [½ cup unsweetened applesauce + ½ cup fresh or frozen fruit + ½ cup milk or yogurt + ice (optional)]

3. Top your favorite oatmeal or cream of wheat breakfast with applesauce instead of sugar!

4. Stir into plain, non-fat yogurt and top with favorite whole grain cereal or granola!

5. Pair it with cheese! Add to cottage cheese or spread onto crackers for a quick snack.

6. Add ½ cup of apple sauce to your stir fry for a sweet and tangy glaze.

7. Make Apple Zucchini Muffins*
   **Ingredients:**
   - ¾ cup grated or shredded zucchini, squeezed dry
   - 1 cup unsweetened applesauce
   - 5 tablespoons canola or vegetable oil
   - ¼ cup of water
   - 1 tablespoon white vinegar
   - ¾ cup all-purpose flour
   - ¾ cup whole wheat flour (or more all-purpose)
   - ¾ cup brown sugar, packed
   - 1 teaspoon baking soda
   - 1 teaspoon ground cinnamon
   - ¼ teaspoon salt
   - Pinch of pumpkin pie spice (optional)
   - Non-stick cooking spray
   - ½ cup raisins or chopped walnuts (optional)

   **Directions:**
   1. Preheat oven to 350°F. Coat a 12-cup muffin pan with non-stick cooking spray.
   2. In a medium bowl, add applesauce, oil, water, vinegar and zucchini. Mix with a fork to combine.
   3. In a large bowl, mix together flour, brown sugar, baking soda, cinnamon, salt and pumpkin pie spice.
   4. Add wet ingredients to dry ingredients. Mix until just combined. If using raisins or walnuts, add now.
   5. Spread batter evenly in muffin cups. Bake for 20-25 minutes or until a toothpick inserted comes out clean.

8. Make Cinnamon Applesauce Bread for a heart-healthy breakfast or snack!
   **Ingredients:**
   - 1 ½ cups flour
   - 1 Tablespoon baking powder
   - 1 ½ teaspoons cinnamon
   - ¼ teaspoon salt
   - 1 egg
   - 1 cup applesauce
   - 2 tablespoons canola oil
   - ¾ cup brown sugar
   - 2/3 cup fat free milk
   - 1 ½ cups bran flakes
   - ¼ cup chopped pecans or walnuts (optional)

   **Directions:**
   1. Preheat oven to 350°F. In a large bowl, mix flour, baking powder, cinnamon and salt.
   2. In another bowl, beat egg. Stir in applesauce, sugar, oil and milk. Stir in bran flakes and walnuts if using.
   3. Add applesauce mixture to flour mixture; stir until just combined.
   4. Pour batter into a greased or 8x8-inch baking pan 9x5-inch loaf pan.
   5. Bake for 45-55 minutes or until a toothpick inserted in center comes out clean.

   **Ingredients:**
   - 1 ½ pounds pork shoulder roast or pork loin
   - 2 cups unsweetened applesauce
   - 1 cup barbecue sauce

   **Directions:**
   1. Place pork in a large slow cooker. Spread applesauce over the top. Spoon barbeque sauce over applesauce. Cover and cook on low for 6-8 hours.
   2. Remove pork from slow cooker and shred using two forks. Add cooking broth so the meat is juicy, but not drowning in sauce.
10. **Make Applesauce Barbecue Chicken.** Great on whole wheat buns with lettuce & tomato!

**Ingredients:**
- 2 lb. bone-in chicken pieces, skins removed
- ½ teaspoon pepper
- ¼ teaspoon salt
- 2/3 cup unsweetened applesauce
- 2/3 cup barbeque sauce
- 1 teaspoon chili powder

**Directions:**
1. Preheat oven to 375°F. Place chicken in a baking dish.
2. In a bowl, combine remaining ingredients. Pour sauce over chicken and mix to coat.
3. Bake for 25-35 minutes or until meat thermometer reads 165°F.

11. **Make Applesauce Chicken Salad.** Serve on whole wheat bread or a bed of greens.

**Ingredients:**
- 2 (10-oz) cans chicken, drained
- ¼ cup unsweetened applesauce
- ½ cup low-fat yogurt or low-fat mayo
- 1 teaspoon Dijon mustard
- 1 medium apple, diced
- ½ cup celery, chopped
- ¼ cup onion, finely chopped
- ½ cup dried cranberries or raisins
- ½ teaspoon salt
- ¼ teaspoon black pepper

**Directions:**
1. In a medium bowl, toss together chicken, apple, celery, onion and cranberries/raisins.
2. In a small bowl, whisk together applesauce, yogurt/mayo, mustard, salt and pepper.
3. Mix dressing into chicken mixture, until well combined. Refrigerate leftovers.

12. **Make Applesauce Meatloaf.** Serve with mashed or roasted potatoes and a side of greens!

**Ingredients:**
- 1 lb. ground beef
- ½ cup breadcrumbs or quick cooking oats
- ½ cup applesauce
- 1 egg, beaten lightly
- ¼ cup finely chopped onions
- ¼ cup ketchup
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon steak sauce (optional)
- 1 teaspoon steak sauce (optional)

**Directions:**
1. Preheat oven to 350°F.
2. In a large bowl, combine all ingredients; mix well.
3. Pat mixture into a greased loaf pan or shape into a loaf and bake in a greased 8-inch square pan.
4. Bake for 1 hour. Let cool for 10 minutes; remove to a platter and slice.

13. **Make Applesauce Glazed Carrots** for a sweet & delicious side dish.

**Ingredients:**
- 1 (15-oz.) can carrots, drained (reserve liquid)
- ¼ cup applesauce
- 2 Tablespoons maple syrup or brown sugar
- ½ teaspoon cinnamon
- 1 teaspoon Dijon mustard (optional)
- ½ cup chopped pecans or walnuts (optional)

**Directions:**
1. In a small saucepan over medium-high heat, stir applesauce, syrup, mustard and cinnamon. Cook, stirring frequently, until mixture bubbles. Stir in pecans or walnuts if using.
2. Add carrots to sauce and stir to coat. Add 2 Tablespoons reserved carrot liquid (or water) to thin the sauce. Cook, stirring constantly, until heated through. Serve warm.

14. **Make No-Bake Peanut Butter Oatmeal Cookies** for a guilt-free dessert or snack!

**Ingredients:**
- ¾ cup flour (whole wheat if you have it)
- 1 cup oats
- ½ cup peanut butter
- 1/3 cup maple syrup
- ¼ cup unsweetened applesauce
- 1 teaspoon vanilla extract
- ¼ cup chocolate chips, raisins, or cranberries

**Directions:**
1. In a medium bowl, whisk together flour and oats.
2. In another bowl, mix together peanut butter, maple syrup, applesauce and vanilla.
3. Stir dry mixture into the wet mixture until combined. Stir in chocolate chips/raisins/cranberries if using.
4. Scoop out two tablespoons of dough per cookie and roll in balls. Place on a pan lined with wax paper or foil. Freeze or refrigerate until balls are firm. Store extra in the refrigerator for up to 5 days and freezer for up to a month.