

# APPLE FILLING FOR PIES

Recipe by Dorel

**PREP TIME:** 15 mins

**TOTAL TIME:** 45 mins

**SERVES:** 8

**YIELD:** 1 9inch pie



Photo by anniesnomsblog

## ABOUT THIS RECIPE

"After just making this again I think some may find the filling too thick so I am changing the instructions to say 2-4 tablespoons of cornstarch. We like our apples diced so it takes 3-4 large apples to achieve 4 cups. I also used the micro.this time stirring every couple minutes. No chance of burning on the bottom that way."

## INGREDIENTS

4 cups diced apples

2 tablespoons lemon juice

1/2 cup sugar, depending on sweetness of apples, to taste

2 -4 tablespoons cornstarch

1/2 teaspoon nutmeg, to your taste

1 teaspoon cinnamon, to your taste

1 cup apple juice or 1 cup water, if you don't have juice, try to have juice, it adds to the flavor

## DIRECTIONS

Sprinkle lemon juice over apples in saucepan.

Mix next four ingredients together and add to apples.

Mix well.

## DIRECTIONS

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Add very hot juice to pan, (1 microwave juice for 2 minutes) cook, stirring constantly until thickened.

Remove from heat and cool.

Fill a well chilled 9 inch pastry lined pan and cover with top crust.

Bake on lowest rack at 425\* for 10 minutes, and finish baking on center rack until bubbling, about 20 minutes more.