

Apple Pie Filling

Ingredients

For the Filling

- 3 to 3 1/2 lb (about 6 large) Granny Smith apples
- 1/2 c sugar
- 3 tbsp tapioca flour
- 2 tbsp apple jelly
- 1 tbsp apple cider
- 2 tsp freshly squeezed lime juice
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground grains of paradise

Instructions

Preparing the Filling

1. Peel, core, and slice apples into 1/2-inch thick wedges.
2. Toss apples with 1/4 cup sugar and drain for 1 1/2 hours.
3. Reduce drained liquid to 2 tablespoons and set aside.
4. Combine remaining sugar, tapioca flour, jelly, cider, lime juice, salt, and grains of paradise with the apples.

Assembling and Baking the Pie

1. Preheat oven to 425°F (220°C).
2. Roll out one pie dough circle into a 12-inch circle and place it in a 9 1/2 to 10-inch tart pan.
3. Press apples into the pie shell, forming a mound in the center.
4. Pour remaining liquid over the apples.
5. Roll out the second pie dough circle and place it over the apples.
6. Brush top crust with reduced juice, except around the edge.
7. Bake on the floor of the oven for 30 minutes.
8. Transfer to lower rack and bake for an additional 20 minutes or until apples are cooked through.
9. Cool for at least 4 hours.