

# Apple Pie Filling

Yield: Filling for 1 nine inch pie (recipe can be easily increased)

## Ingredients:

4 c (1 lb 8 oz) thinly sliced apples, raw	
1 c white sugar	1/4 t salt
3 T cornstarch	1/4 t nutmeg
1 t cinnamon	1 1/2 c water

## Directions:

Pour water into a sauce pan that can hold about 6 cups over medium heat. Combine sugar, cornstarch, cinnamon, salt and nutmeg. Add to water, stir well, and bring to a boil. Boil for 2 minutes, stirring constantly.

Add apples and return to a boil. Reduce heat, cover and simmer about 6 to 8 minutes – apples will not be tender since they will cook completely in the pie.

\*Recipe can be easily doubled and the extra frozen for another time.

If freezing a portion, cool for 30 minutes.

Ladle into a freezer container or a quart size freezer bag. Cool at room temperature no longer than 1 1/2 hours. Seal, label with date and freeze. Can be stored for up to 12 months.

Prepare [Pie Crust # 1 "No Fail"](#)

Roll out dough between two sheets of wax paper large enough for a 9 inch pie tin. Refrigerate the dough for about 5 mins or

longer before peeling off the wax paper. Use two crusts for the apple pie.

When ready to bake the pie:

Preheat oven to 425°. Bake 15 minutes in the preheated oven on a cookie sheet. Reduce the temperature to 350°. Continue baking for 30 minutes.