

Apple Pie Filling

COOK TIME: 8-10 MINUTES

~2 CUPS FILLING



Ingredients

3-4 medium apples
1/3 cup sugar
3 tbs water
2 tsp cinnamon
2 tbs butter
~1 tsp lemon juice

4 tsp cornstarch
2 tbs water

Use Granny Smith apples or Gala apples for the best flavor!

Adding some lemon juice while dicing the apples can preserve the flavor of the apples.

Instructions

Dice the apples and drizzle with lemon juice.

Heat a medium pan over medium heat. Add butter and cinnamon and let melt completely.

Add apples, sugar, and water. Stir to coat the apples with the sugar and melted cinnamon butter.

Cook covered for ~5 minutes until the apples are slightly soft. Stir occasionally to even cook the apples and prevent sticking and burning.

In a small bowl combine 2 tbs of water and cornstarch to make a slurry. Add to the pan of apples and stir - mixture should start to thicken. Let mixture bubble for 1-2 minutes and continue to cook until apples are fork tender.

Remove from heat and allow to cool. See notes above for how to store, or enjoy warm over ice cream!

Allow to cool completely before storing, or use immediately in pies or other filled pastries. Drizzle warm over ice cream for a nice Fall treat!