



Ingredients

- 5 cups apples (cored,
peeled & chopped)
 - 3/4 cup sugar
 - 1/2 cup cornstarch
 - 1 TBSP cinnamon
 - 1 tsp. nutmeg
 - 1/2 tsp. salt
 - 2 cups water
 - 1 TBSP lemon juice
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APPLE PIE FILLING

Instructions

1. Combine water, lemon juice, sugar and cinnamon, nutmeg and cornstarch in a large saucepan.
2. Stir over medium heat until thickened and bubbling. Cook and continue stirring constantly for about 2 minutes.
3. Add apples, and bring mixture to a boil.
4. Reduce heat to medium low, simmering for 10-12 minutes. Cool completely.
5. Use after cooling in apple pie or refrigerate in an air-tight container for 4/5 days.