

APPLE PIE FILLING

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- 4 cups Apples peeled, cored, and diced
- Juice of 1/2 a lemon
- 3 cups Water
- 1 1/3 cups Granulated sugar
- 1/3 cup Cornstarch
- 1 teaspoon Cinnamon
- 1/4 teaspoon Salt
- 1/4 teaspoon Nutmeg

RECIPE INSTRUCTIONS

1. Place apples in a large bowl and toss with lemon juice.
2. Place water, sugar, cornstarch, cinnamon, salt, and nutmeg in a medium saucepan. Stir to combine then bring to a boil over medium heat, stirring often. Once the mixture boils, boil it for two minutes. Add the apples, turn to a simmer, and cover. Cook, stirring often, until the apples soften, about 5-8 minutes.
3. Pour into jars to cool to room temperature then cover and refrigerate. The mixture will thicken more as it cools.

