

Apple Pie Filling

Pare and Core 6-7 apples. I use Granny Smith, Gala, Fuji, or any kind you prefer. I have used many kinds and have like them all.

Slice the apples into a medium (4 quart) sauce pan. The slices should be about 1/4" thick and fairly uniform, but don't stress it if they are little thicker and less uniform.

In with the apples, stir in 1 ½ c. sugar, ¼ c. cornstarch, 1 T. cinnamon, ¾ tsp. cloves, ¼ tsp. nutmeg. Stir until the dry ingredients are well distributed through the apples. Now pour 1 c. water over this and begin to heat and stir all together.



(See how my apples aren't totally uniform? Hey, this isn't Top Chef!)

Continue to cook and stir until the liquid begins to thicken and to turn clear. The apples should begin to get tender, but don't cook them until they are mushy. Remember, they will cook more in the oven as you bake the pie.

When ready, pour the apples into a 9"-10" unbaked pie crust. Dot with butter and sprinkle on more cinnamon. Add the top crust, in whichever form you wish. I always sprinkle mine with sugar.

Bake 20 min. @ 425, and then reduce the heat to 350 for 30 min.