

Apple Pie Filling

Kurt

Ingredients

- 4 cups apples peeled and thinly sliced, I used Granny Smith
- 2 teaspoons lemon juice
- 3 cups water
- 1/2 cup brown sugar packed
- 1/2 cup granulated sugar
- 1/3 cup cornstarch
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg freshly ground if possible
- 1 tablespoon butter

Instructions

1. Drizzle the lemon juice over the apple slices.
2. Place the water, brown sugar, granulated sugar, cornstarch, cinnamon and nutmeg in a large pan.
3. Bring to a simmer, stirring occasionally.
4. Bring the mixture to a boil and cook for 1 minute or until just thickened. Add the apples to the pan and stir to coat with the sauce. Lower the heat to medium and cook until the apples have softened, about 10 minutes.
5. Add the butter to the pan and stir until it has melted. Cool the apple filling for 10 minutes, then transfer it to containers and refrigerate or freeze until you're ready to use it.