

Easy Apple Pie Filling

4 medium apples
1/3 cup granulated sugar
3 tablespoons water
2 tablespoons butter
1 teaspoon cinnamon or Apple Pie Spice
(I am partial to the Apple Pie Spice)
1 tablespoon + 1 teaspoon cornstarch
2 tablespoons water



Instructions

Peel, core, and Cut apples into 1/2-inch cubes or 1/4-inch slices.

Melt butter and cinnamon over medium heat. Stir in apples, sugar & water.

Cover and cook stirring occasionally for 4-6 minutes or until very slightly softened.

In a small dish combine cornstarch and 2 tablespoons water. Add to the pan while stirring and continue to cook until apples are soft (not mushy) and filling is thickened.

Let simmer 1 minute. Cool.

This is sufficient for One (generous) 9" Pie.

For Canning, I quadruple it to make 6- 8, 500ml Jars of Pie Filling. Process in Water bath canner for 10-15 minutes.

Notes

Different varieties of apples may need less (or more) cooking time. Cook just until tender crisp checking the apples with a fork.

Some apples are juicier than others. If you would like your filling thicker, combine 1 tablespoon cornstarch with 1 tablespoon water. Add a little at a time while the mixture is boiling until you reach desired consistency.

I have found late season Apples are a touch sweeter but lack a little flavour at times, To balance this I substitute the water with Apple juice.