



Ingredients

(Water soak)

8 cups water
2 tsp. salt

(Filling)

10 cups sliced apples
(about 10 apples, thinly sliced)

1 cup sugar
1 cup brown sugar
1 cup cornstarch
1/2 tsp. salt
1 tsp. cinnamon
1 dash nutmeg
3 cups water

*Recipe makes
filling for 2 pies)*

FREEZER APPLE PIE FILLING

Instructions

1. Add 8 cups cold water to a large bowl, 2 tsp. salt and sliced apples. Soak for at least 5 minutes.
2. In a large dutch oven or stock pot, add sugar, brown sugar, cornstarch, salt, cinnamon and nutmeg. Add 3 cups water and whisk until combined. Place pot on stove over medium heat. Bring to a boil, then cook for 1 minute, whisking constantly.
3. Drain apples with a strainer and rinse. Add apples to pot of sugar and spices and stir until combined. Increase heat to medium-high and bring to a boil. As soon as it has reached boiling, reduce heat to medium low and simmer (covered) for 8-9 minutes.
4. Remove from heat, uncover and allow to cool.
5. Ladle about 5 cups of cooled apple pie filling into a gallon sized freezer bag. Seal bag, removing as much air as possible and freeze flat.