

Apple Pie Filling



6 C sliced peeled apples;

3/4 C apple juice concentrate (this is 1/2 of
a 12 oz can);

1 1/4 C cold water,

1/4 C clear jel or tapioca starch;

1/2 C agave or honey;

1 tsp cinnamon;

1/4 tsp nutmeg;

1 Tbs lemon juice;

2 pie crusts

Assemble ingredients and preheat oven to 350. Peel, core and slice 6 C apples. Mix clear jel or tapioca starch with water. Mix apple juice concentrate, water with clear jel, lemon juice, agave, cinnamon and nutmeg in a medium saucepan. Stir over med-high heat until mixture thickens. Add apples and toss to coat. Pour pie filling into unbaked pie shell. Brush edges with water. Add top crust. Cut off excess dough with a butter knife. Shape edges of crust with fingers. Beat an egg with a fork. Brush top of crust with egg mixture. Bake at 350 for 50-55 minutes.