

Kari's Apple Pie Filling

Ingredients:

4 c. granny smith apples

2T butter

1 lemon

½ c brown sugar

2-4 T cornstarch

1 T cinnamon

1 tsp cardamom

½ tsp nutmeg

½ tsp ginger

¼ tsp cloves

1 c. apple cider

Peel, quarter, and thinly slice apples. Halve and juice the lemon.

Mix all spices together in a small bowl. In a small pan over medium-high heat, toast the spices until fragrant. Remove pan from heat and set aside.

Heat a large pan over medium-high. Add the butter and melt. Add the apples and lemon juice to the pan. Cook for 2 minutes. Add brown sugar and spices.

Heat the apple cider in the microwave for 1 minute 30 seconds. Add 2T cornstarch to the hot apple cider and whisk together.

Pour the hot apple cider mixture over the apples still on the heat. Continue to cook until thickened. If it's still liquid, add more cornstarch 1 tsp at a time, waiting 2 mins or so in-between.

Add to pie tin with ready to bake crust. Bake at 425* for however long the crust needs, the filling isn't too picky. Maybe 30 minutes or so.