

Easy-As-Pie Apple Pie Filling

{via [Hungry Harps](#)}

yields equivalent of one can apple pie filling

Ingredients

1lb apples that are peeled, cored and sliced {weight is after apples have been cored}

2 tablespoons butter

1 teaspoon cinnamon

1/3 cup sugar

3 tablespoons water

1 tablespoon + 1 teaspoon cornstarch

2 tablespoons water

Directions

1. Melt butter over medium heat, stir in cinnamon.
2. Add apples, sugar and water. Stir until apples are well coated with other ingredients. Cook for 5 minutes, until apples are tender.
3. Mix together cornstarch and water. Add to apple mixture and let boil for 1 minute. Remove from heat.
4. Add apples to food processor and process until most apple pieces are small chunks. Enjoy!