

Apple Pie Filling or Apple Crisp - page 1 of 2

Ingredients:

- 2 cups dried apple slices
- 2 3/4 cups water
- 2/3 cup sugar
- 2 tablespoons corn starch
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 teaspoons dry lemon powder or lemon juice

Mix all the ingredients together in a saucepan. Bring it to a boil, stirring occasionally. If you want to use it for a pie, put it in a pie shell and bake it at 450° F for 40 minutes. If you want to make filling, continue to cook it until it thickens up and the apples are tender.

(cont. on page 2)