

## CRG Matt's Apple Pie Filling

Each variety of apples differs in their water content. By using this method, we remove some of the juices before baking, pre-thicken them, and add them back into the fruit. It takes some of the guess work out (when your favorite pie apples are not available and you wind up with a variety you haven't baked with before) and helps prevent pie sogginess.

Yield: 2 ½ regular 9" pies or 2 deep dish 9" pies

Peeled and sliced Apples	5 pounds	5 Pounds
Sugar	7 ounces	1 cup
Water	¾ ounces	⅛ cup
cornstarch	2 ounces	½ cup
Sugar	8 ounces	1 ⅛ cup
Salt	pinch	pinch
Cinnamon	2 teaspoons	2 teaspoons
Lemon Juice	1 Tablespoon	1 Tablespoon
Nutmeg	pinch	pinch
Unsalted Butter softened	2 ½ ounces	5 Tablespoons

### Method:

1. Macerate the apples: Toss fresh or frozen iqf apple slices with first amount of sugar and place in a colander over a bowl drain for 1 hour. Reserve the juice.
2. In a small bowl, mix the cornstarch and water to make a slurry. Add a bit of water if necessary.
3. In a saucepan, add reserved apple juice and slurry. Cook the mixture on medium heat, stirring constantly with a wooden spoon, until the mixture gets thick. It should go from opaque or cloudy to more clear so that the cornstarch has a chance to cook properly.
4. Take the pan off the heat and add the remainder of the ingredients with a spoon until incorporated. The sugar will make the mixture less thick as you add it.
5. Add this completed mixture to the apple slices in a bowl and toss together.
6. Place roughly half of the apples into your favorite pie crust until it's well mounded.
7. Top with streusel or pie crust.
8. Let the unbaked pie rest in the freezer or refrigerator for at least half an hour before baking to allow the pie crust gluten to relax.

9. Bake the pie at 400 degrees for 30 - 40 minutes. You should look for a crust that is golden and fruit juices that are bubbling out of the pie a little.

Notes:

1. For an easy apple raspberry, apple strawberry, or apple cranberry pie: place your apple filling in the pie crust leaving a little room to add  $\frac{3}{4}$  to 1 cup of berries.
2. Sprinkle  $\frac{3}{4}$  cup to 1 cup of berries around the top of the pie filling and swirl slightly with a wooden spoon making sure not to disturb the crust underneath.
3. If you're in the mood for something a little different, sprinkle  $\frac{1}{2}$  a teaspoon to 1 teaspoon of rosewater on top. A little bit goes a long way. You don't want the pie to taste like perfume. You just want to add a hint.