

Apple Pie Filling

Recipe courtesy Mark Tarbell, copyright (c) Tarbell's, 1998

Ingredients

- 6 to 8 Granny Smith apples, peeled, cored, and thinly sliced
- 1/4 lemon, juiced (*can use whole lemon*)
- 1/3 cup sugar (*can mix brown and white*)
- 2 tablespoons butter (softened)

Directions

Preheat the oven to 400 degrees F.

Combine the apples, lemon juice, and sugar in a mixing bowl and set aside.

Divide the dough and roll half the piecrust out thinly and cover the bottom of a pie tin. Mound the apple mixture over the crust. Dot the apples with butter. Roll the rest of the dough out thinly and arrange over top of apples. Cut a hole in the top of the dough to vent. Bake until the pastry is golden brown.