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## Freezer apple pie filling

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3.75 l (15 cups) apples, peeled and sliced  
625 ml (2 1/2 cups) apple juice  
500 ml (2 cups) sugar (or to taste)  
80 ml (1/3 cup) cornstarch  
45 ml (3 tbsp) lemon juice  
125 ml (1/2 cup) apple juice  
60 ml (1/4 cup) butter

Simmer apples in 625 ml (2 1/2 cups) apple juice. Mix sugar, cornstarch and lemon juice with 125 ml (1/2 cup) apple juice. Add to simmering apples. Cook until thickened. Add butter; cool.

Pour into cartons or plastic bags (a 1-litre or 4-cup portion is enough for one pie). Freeze.

Thaw before putting in pie shell. A little flour may be added if mixture is too thin.

Note: Add cinnamon to the mixture.

**Taste-tester's notes:** *This is the ideal recipe for taking advantage of this year's great apple crop. If apples are sweeter, reduce sugar by half if desired. I found the apples needed to cook for about 15 minutes for the mixture to thicken. I added 5 ml (1 tsp) cinnamon to the mixture with good results. This recipe makes enough filling for two pies.*

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