



## **Chef Doug Weinstein's Apple Pie Filling Recipe**

### **INGREDIENTS**

- 4 medium apples
- 3 tablespoons water
- 2 tablespoons butter
- 1 teaspoon cinnamon
- 1/3 cup sugar
- 1 tablespoon + 1 teaspoon cornstarch
- 2 tablespoons water

### **INSTRUCTIONS**

1. Peel, core and slice apples.
2. Melt butter and cinnamon over medium heat. Stir in apples, sugar and 3 tablespoons water.
3. Cover and cook stirring occasionally for 4-6 minutes or until very slightly softened.
4. In a small dish combine cornstarch and 2 tablespoons water. Add to pan while stirring and continue to cook until apples are soft (not mushy) and filling is thickened. Let bubble 1 minute. Cool.

Source: <https://www.spendwithpennies.com/quick-stovetop-apple-pie-filling/>

