

MOM'S AMERICAN FREEZE AHEAD APPLE PIE FILLING

You can triple this recipe, pour it into 3 pie pans. Place in freezer until firm, 4-5 hours or overnight. Remove from freezer. Remove frozen filling from pans and place individually into plastic gallon zip lock bags. Filling can be stored up to 6 months.

- For each pie:
- 6 Jonathan apples, peeled, & sliced
- 1 tsp. cinnamon
- 1 cup sugar
- 2 tbsp. butter
- 1/4 tsp. salt
- 1 tbsp. flour
- a pre-made double crust for each pie

Mix dry ingredients together, add to apples & mix. Dot with butter. Pour into an 8 or 9 inch pie pan. Place in freezer until firm, 4-5 hours or overnight. Remove from freezer. Remove the frozen filling from pie pan & place into bag.

When ready to bake a pie, take out the filling, place in prepared pie crust. Place on top crust. Trim and flute edges. Brush the top crust with milk and sprinkle with one tablespoon sugar. Bake at 350 degrees one hour, or until the crust is browned and the filling is bubbling.

This recipe is on page 57 of our most recent 2003 Recipe Book still on sale at our market.