

Apple pie filling & great ways to use it



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Preparation 15 mins | Cooking 30 mins | Makes 2 cups

*This delicious mixture tastes like an apple-pie filling.
It keeps in an airtight container in the fridge for 5 days.*

- 1.5kg Golden Delicious or Granny Smith apples
- Juice of 1 lemon
- 1¼ cups water
- 2 tbs cornflour
- ½ cup caster sugar
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg

STEP 1 Peel, core and chop apples into 2-3cm pieces. Place into a large bowl. Drizzle with lemon juice and ¾ cup of the water. Set aside.

STEP 2 Whisk remaining ½ cup water and cornflour in a teacup until smooth. Place cornflour mixture into a large saucepan over medium heat. Stir in sugar, cinnamon and nutmeg. Stir until mixture comes to the boil (it will not be smooth).

STEP 3 Add apple mixture and stir to combine. Bring to the boil, stirring often. Reduce heat, cover and gently simmer over medium-low heat, stirring occasionally, for 15-20 minutes until apples are very tender. Set aside to cool in the saucepan.

4 quick ways to use apple-pie filling

1. Spoon apple pie filling over hot porridge.
2. Swirl chilled apple pie filling through yoghurt and top with some toasted muesli.
3. Add apple pie filling to crepe and pancake fillings.
4. Serve bowls of warmed apple pie filling with a drizzle of custard.