

# Sugar-Free Apple Pie



**COOK TIME:** 15 Minutes



**SERVING SIZE:** 8 Servings



## INGREDIENTS

- 2 (9 inch) pie shell
- 3 tablespoons cornstarch
- 1 tablespoon ground cinnamon
- 1 (12 fluid ounce) can unsweetened apple juice concentrate, thawed
- 6 cups sliced green apples

## INSTRUCTIONS

- 1 Preheat oven to 350 degrees F.
- 2 In a small bowl whisk together cornstarch, cinnamon, and 1/3 cup of the apple juice concentrate. Set aside.
- 3 In a large saucepan simmer apples with remaining apple juice concentrate until apples are tender, about 10 minutes. Stir in cornstarch mixture and continue to simmer until thickened. Remove from heat.
- 4 Spoon apple mixture into pastry-lined pie plate. Cover with top crust. Seal and flute edges. Cut steam vents in top.
- 5 Bake in preheated oven for 45 minutes, or until crust is golden brown.