



Sugar free Apple Pie

Ingredients

- 2 (9-inch) pie crusts
- 1 (12 fl oz) can unsweetened apple juice concentrate, thawed
- 3 tablespoons cornstarch
- 1 tablespoon ground cinnamon
- 6 cups sliced green apples (such as Granny Smith)

Instructions

1. **Preheat** your oven to 350°F (175°C).
2. **Mix the thickener:** In a small bowl, whisk together 1/3 cup of the apple juice concentrate, cornstarch, and cinnamon. Set aside.
3. **Cook the apples:** In a large saucepan, simmer the sliced apples with the remaining apple juice concentrate over medium heat until the apples are just tender, about 10 minutes.
4. **Thicken the filling:** Stir in the cornstarch mixture and continue to simmer until the filling thickens. Then remove from heat.
5. **Assemble the pie:** Line a pie plate with one of the crusts. Spoon the warm apple filling into the crust. Place the second crust over the top, seal and crimp the edges, and cut a few slits in the top to allow steam to escape.
6. **Bake** for about 45 minutes, or until the crust is golden brown.
7. **Cool slightly** before serving to allow the filling to set.