



Ingredients for the Pie Filling

5 apples
3/4 cup sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
3 tablespoons flour
3 pats butter

Making the Apple Pie Filling

Peel the 5 apples

Core the apples by halving and then cutting around the core.

Evenly cut the cored pieces into near wedge-like shapes.

Place the apple pieces into a bowl

Taste a small piece of the apple and if it is not as sweet as you would like, adjust the amount of sugar upwards. Add the sugar, ground cinnamon, nutmeg, vanilla extract and flour.

Using your hands mix well until the ingredients are evenly distributed.

Break the butter into tiny pieces and place around the blend.

Set aside

inserted in to one of the vent holes.