

Sugar Free Apple Pie

Filling:

- 6-8 large apples, Granny Smith preferred. Peeled and cored or 2 cans of Comstock unsweetened Apples for pies
- 6 oz. Sugar Free frozen apple juice
- 2 T. cornstarch diluted in 2 T. cold water
- 2 1/2 t. cinnamon

Place apples, juice, and cinnamon in large saucepan. Cook over medium heat for about 5 minutes, stirring occasionally. Add cornstarch mixture and continue to cook until liquid begins to thicken. Remove from heat, cool slightly, and place in pie shell.

Crust:

- 2 c. flour
- 1/2 t. salt
- 3/4 c. margarine or butter, cut into tablespoons
- 4 T water
- 1 egg yolk
- 1 T. lemon juice
- Sugarless apple pie filling

Preheat oven to 350 degrees. Combine first three ingredients in bowl of food processor and process for 15 seconds, until coarse meal forms. In a small bowl combine water, egg yolk, and lemon juice. Add to processor, form into a ball and divide in two. Roll each between two sheets of wax paper, bottom crust should be 1 inch bigger than inverted 9-inch pie pan. Place bottom crust in pan. Fill with apple mixture. Place top crust over filling, fold edges under bottom crust and flute edge. Bake for 60-70 minutes until crust is golden brown. Serves 8 people.