

# Fried Pie Filling

## Ingredients:

2 cups chopped or crushed fruit of choice

½ cup water or juice/cider

1/3 cup sugar

1 tsp cinnamon (if desired)

1 tbs cornstarch

In medium saucepan, combine fruit, sugar and ¼ cup liquid of choosing. Simmer until fruits are starting to become tender. Combine cornstarch and remaining liquid, mix well and add to hot fruit mixture. Simmer until thickened. Allow to cool to room temperature before using filling.

Filling recipe can be doubled or tripled for larger batch needs. Filling can be stored in airtight container in refrigerator for up to 2 weeks.

Yield: Approx. 3 cups of filling