



## **No Sugar Apple Pie**

Submitted by : Carolyn    Photo by: Mary Jane

“A good pie for the diabetic or for someone watching their weight. Contains no artificial sweeteners!”

Original recipe yield: 1 pie

### **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

### **DIRECTIONS**

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl whisk together cornstarch, cinnamon, and 1/3 cup of the apple juice concentrate. Set aside.

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.

Spoon apple mixture into pastry-lined pie plate. Cover with top crust. Seal and flute edges. Cut steam vents in top.

Bake in preheated oven for 45 minutes, or until crust is golden brown.