



## **"The Local Buy" Recipe, Episode 313**

### **Apple Pie Filling**

***Courtesy Heyser Farms***

#### *Ingredients*

- 5-7 apples, peeled, cored, and sliced
- ¼ cup sugar
- ¼ cup brown sugar
- 1/8 cup flour
- ½ teaspoon vanilla
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg



#### *Directions*

Preheat oven to 375°. Peel, core, and slice the apples. Combine apples with the rest of the ingredients in a bowl and stir until uniform. Use egg wash on bottom crust, then heap apples in crust. Cover apples with top crust. Crimp down edges and cut vents in the top. Glaze top crust with egg wash (optional). Bake for around 45 minutes or until top is golden brown. Let cool before serving.