

# Apple Pie (Sugar-Free)

## Ingredients

1 (12 oz) can frozen apple juice concentrate, thawed  
3 TBSP cornstarch  
1/4 teas salt  
2 teas cinnamon  
1/2 teas nutmeg  
6 large Apples, peeled, cored and sliced 1/4 thick  
2 TBSP firm butter or margarine  
9" baked pastry shell (1 1/2" deep)

## Instructions

In 2 qt bowl stir together apple juice, cornstarch, salt, cinnamon & nutmeg blend well. Stir in apples. Dot with butter. cover

with wax paper. Microwave on High for 8 mins (stir after 4 mins) Uncover, Microwave on High for 8 mins (stir after 4 mins)

Apple slices should be fork tender, let cool 30 mins before spooning into baked pastry shell. Refrigerate prior to serving.

Serve with whipped cream or cool whip if desired.