

# Chai Spiced Apple Pie Filling

Poetry & Pies

**prep time:** 5-10 minutes

**cook time:** 5 minutes

**total time:** 15 minutes

**yields:** about 3 cups



## Ingredients

- 6-8 medium apples (about 3 pounds)
- 1 cup lightly packed brown sugar
- juice of one lemon (about 2 tablespoons or 28g)
- ¼ cup (56g) apple cider (can sub apple juice)
- 1 tablespoon (13g) vanilla extract
- 4 tablespoons (34g) flour
- 1 teaspoon ground cinnamon\*
- ¾ teaspoon ground cardamom\*
- ½ teaspoon ground ginger\*
- ¼ teaspoon ground allspice\*
- ¼ teaspoon ground nutmeg\*
- ¼ teaspoon ground cloves\*
- small pinch (with your fingers) finely ground black pepper\*
- pinch sea salt

## Instructions

1. Peel, core, and chop the apples into ¼ to ½ inch pieces. It's a rough size, and you can use larger if that suits your needs best. If you are making a pie, it's helpful to make ⅛ to ¼ inch slices instead, to layer in the pie.

Note: a [vegetable peeler](#) and [apple slicer and corer](#) help a lot with this, but feel free to break out the [fancy gadgets](#) if you have them!

2. Add the apples along with all the other ingredients into a large saucepan or medium [stockpot](#). Stir well then cook over medium heat, stirring frequently, until the sauce part begins to thicken. Turn the heat down to low and cook until the apples are softened but still have a bit of a crunch, about 6-7 minutes. If you plan to use this in a pie later on, leave the apples pretty firm, only cooking 3-5 minutes, as they'll cook a little more in the oven.
3. Use right away or store in a sealed jar in the fridge 2-4 weeks. You can also freeze it in a ziploc bag (not a jar--that will shatter) for 2-3 months, but be sure to cook it for only 3 minutes to avoid mushy apples and try to use it in a recipe that will cook it from frozen (as defrosting frozen filling can turn the apples mushy).

*Enjoy!*

*Filling should be stored in a tightly sealed container, in the fridge. It will last 2-4 weeks if well-sealed.*

*\*You can sub 1 tablespoon of your favorite chai spice mix as long as it's unsweetened.*