

### **Sugarless Apple Pie**

This is a nutritious pie using apples and apple juice.

**Pastry for 9-inch double crust pie**

**6 medium red Delicious apples, peeled and sliced**

**1 can (6 oz.) frozen apple juice (without sugar), thawed**

**1½ tablespoons cornstarch**

**1/3 cup water**

**1 teaspoon cinnamon**

**3 tablespoons margarine**

Place apples and undiluted apple juice into a large pan. Bring to a boil; reduce heat and simmer, covered, for about 5 minutes.

Dissolve cornstarch in water. Gently stir cornstarch into apple mixture. Bring to a boil; reduce heat and simmer, covered, for 10 to 15 minutes or until apples begin to soften. Stir in cinnamon.

Fill pastry shell with apples and cover with top crust. Bake at 350°F. for 45 minutes. Baste with melted margarine after baking.