

## Apple Filling

## Serves 3

## Ingredients:

6 cups Apples , peeled and sliced, ½" thick

3 Tbsp. melted Butter

1/2 cup Granulated Sugar

1/2 tsp. Cinnamon

1/8 tsp. Salt

## Directions:

- 1. Heat butter in skillet over medium heat. Add apples until glazed. Cook until tender, about 5 minutes.
- 2. Add remaining ingredients. Increase heat to high. Cook apples at a rapid boil for 3 minutes or until juices are thick and syrupy. Transfer to baking sheet and cool to room temperature.