

You will need:

- tin foil
- pie pan
- fruit preserver or lemon juice - 1 *tablespoon*
- freezer bags or other freezer container
- apples
- sugar - optional

For freezing apples for pie you'll also need the following ingredients per pie.

- 1/2 cup sugar      *3/4 c white sugar 1/4 c brown S.*
- 1/2 tsp cinnamon      *1 Tsp cinnamon + dash nutmeg*
- 3T flour      *2 T flour*
- dash of salt

## Freezing Apples for Apple Pie

First thing to do is peel and slice your apples. I like mine in apple pie sized chunks. Save the cores and peels for the mulch pile or bury them in the garden... the worms will love you!

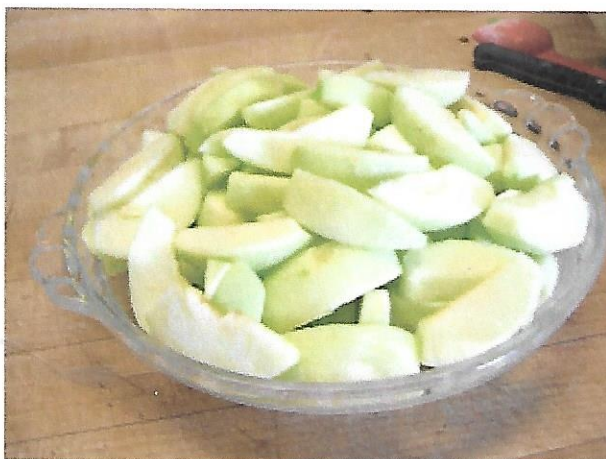


As you peel each apple slice directly into fruit preserver (follow the directions on the package) or water treated with lemon juice. (2 T lemon juice for 2 quarts of water) This will inhibit the browning so typical of apple slices.



When you think you have enough apples for a pie go ahead and place the apples in the pie plate just as if you were making a pie.

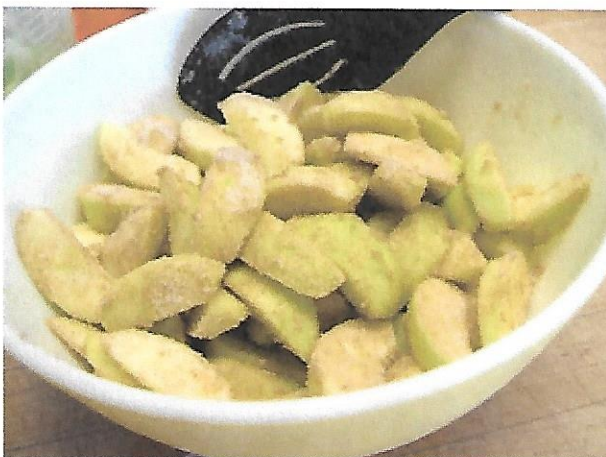
Go ahead and press them down and really pack them in. Pile them a bit so you will have lots of apples for you pie when you bake it.



Take these apples and place them in a large bowl. Combine your sugar flour, cinnamon and salt. Pour over your apples.



Mix to coat apples.



Place an oversize piece of tin foil into your pie pan. You want enough overlap to be able to fold the foil over the apples when you fill your pan again. In this picture I had just barely enough... so go ahead and be a bit more generous with your foil.





Pour your apples and flour sugar mixture into the foil lined pie pan.



Fold your foil over and cover thoroughly. Place the pan and foil in the freezer.

Tomorrow when the apples are frozen remove the foil package and place it in a large freezer bag. Remove as much air as possible. Seal, label and date.



You now have a pie shaped apples to place in a crust and bake. Remove the foil, place in your pie plate cover with top crust. Bake as normal except you may have a longer cook time. Cover top crust loosely with foil to prevent over browning.

Cook from frozen! Do not let the apples thaw first. I am not sure why but I've been told that if you let the apples thaw they release more liquid and will make a soggy crust.