

## Apple Filling – *Relleno de manzana*

### Ingredients (for 1 cup)

3 medium	apples
½ cup	water
½ cup	granulated sugar
1 tbsp	lemon juice
½ tsp	ground cinnamon

Wash, peel, core, and chop apples (approx. 2 cups); place chopped apples and water in a saucepan over high heat. Bring to boil, then reduce heat to medium, cover, and cook for ten minutes. Uncover, add sugar and stir in (photo below, left). Continue cooking, stirring occasionally, for about fifteen minutes, until almost all the liquid has evaporated (second photo, below). Add cinnamon and lemon juice (third photo, below), and continue cooking and stirring for another two to three minutes, until the bottom of the pan looks clean when fruit filling is pushed with the back of the spoon (photo below, right):



Remove pan from heat. If using filling right away, keep in the pan, and allow to cool to room temperature. To save, transfer filling to a heatproof jar with lid; close lid, allow to reach room temperature undisturbed, then keep in the fridge for up to three weeks.