

Queen of Hearts' Apple Tart Filling

Ingredients:

4 cups peeled, cored, diced apples
Juice from $\frac{1}{2}$ lemon
3 cups water
1 $\frac{1}{3}$ cups sugar
 $\frac{1}{3}$ cup cornstarch
1 teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon nutmeg

In large bowl toss apples in lemon juice. Combine water, sugar, cornstarch, cinnamon, salt and nutmeg in medium saucepan and bring to a boil. Boil for 2 minutes, stirring often. Add apples, cover and simmer for 5-8 minutes, continuing to stir often. Cool to room temperature, cover and refrigerate till tart shells are chilled and ready to fill and bake. **Mixture will thicken as it cools.*