

## Mason Jar Pie

By: momtastic.com

### Mason Jar Pie

#### Ingredients:

- 4 ready made pie crusts
- 1/4 cup sugar
- 2 Tbsp Cornstarch
- 1 Tbsp Cinnamon
- 2 1/2 cups apples, sliced or diced
- 12 4 oz. canning jars (mason jars)

#### Instructions:

1. Preheat oven to 350 degrees
2. Press about 1/4 of a pie crust into each of the jars
3. Combine sugar, cornstarch, cinnamon and apples in a medium bowl
4. Fill each pie crust with apple cinnamon mixture and make sure you add a little of the apple's mixture to each jar
5. Top with another piece of pie crust trimmed to fit the top of the jar. Poke holes in the center of the top crust with a fork or with small cake-decorating punches.
6. Top each jar with foil and bake for 20 minutes at 350 degrees F
7. Remove the foil and bake for another 15-20 minutes or until the top crust jar starts turning a light golden brown.
8. Enjoy warm topped with a dip of ice cream or let them cool to serve to a crowd.

#### Serves:

12 individual servings

#### NOTE:

Pies can be prepped and frozen. Thaw completely before baking.

Coaching, Classes & Workshops

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