

Homemade Apple Topping

Ingredients

7 medium “pie” apples, peeled and chopped (use a mix of sweet and tart)

3/4 cup sugar

1/2 cup strong-brewed apple-flavored herbal tea, cold

2 tbsp tapioca starch

1/2 tsp cinnamon

1/2 tsp fresh grated ginger

1 tbsp lemon juice

Instructions

Combine apples and sugar in a large saucepan, cover and let stand 1 hour.

Place over medium-high heat and stir frequently until mixture comes to a boil. Boil hard 1 minute, continuing to stir frequently.

Whisk together tea, tapioca, cinnamon, ginger and lemon juice and stir into apples.

Reduce heat to a brisk simmer and cook for 1 minute more, stirring.

Pack mixture into sterilized jar(s), seal and process in a waterbath for 20 minutes (pints) or 35 minutes (quarts).