
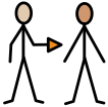









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How to make the best apple pie filling.

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Have you ever wanted to make some delicious apple pie


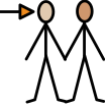
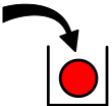
 filling? Then  read these  wonderful instructions  and  you  will


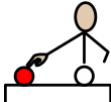
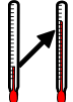



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know how,

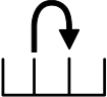





 You  will  need 4  apples,  peeler,  chopping  board,  knife,


 cinnamon,  brown sugar,  butter,  water,  flour, +  a spoon.

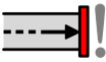






1  1  peel 4  apples.
1. First

2  chop  them  into chunks.
2. Then,

3  After that,  heat  a  pot + + 2  tablespoons of  butter.
3.

4  +     + 
4. Next add the cinnamon, apples, sugar, water and cook for

46 
4-6 minutes.

5   the  +  the   
5. Finally mix the flour and mix the whole thing well.