

APPLE PIE FILLING

Since apple pie is a North American tradition, homemade apple pie filling is a wonderful staple to have on hand.

INGREDIENTS

Makes about 7 quart jars.

6 quarts blanched sliced apples
5½ cups sugar
1½ cups ClearJel® (see note)
1 tbsp cinnamon
1 tsp nutmeg (optional)
2½ cups cold water
5 cups apple juice
¾ cup bottled lemon juice

INSTRUCTIONS

1. Use firm, crisp apples. Stayman, Golden Delicious, Rome and other varieties of similar quality are suitable. If apples lack tartness, use additional ¼ cup of lemon juice for each 6 quarts of sliced apples.
2. **Hot Pack.** Wash, peel and core apples. Cut apples into slices, ½ inch wide. Place in an anti-darkening solution. Remove from anti-darkening solution and drain well.
3. To blanch the fruit, place 6 cups at a time in one gallon of boiling water. Boil each batch for one minute after the water returns to a boil. Remove fruit from blanch water, but keep the hot fruit in a covered bowl or pot while the ClearJel® mixture is prepared.
4. Combine sugar, ClearJel®, cinnamon and nutmeg in a large saucepot with water and apple juice. Stir and cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice to the boiling mixture and boil 1 minute, stirring constantly.
5. Immediately fold in drained apple slices and fill hot jars with hot mixture. Leave 1-inch headspace. Remove air bubbles. Wipe jar

rims. Adjust lids and screw on bands. Tighten bands to finger-touch.

6. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 25 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store without lid bands.

NOTE

ClearJel® is a cooking starch that is acceptable for use in home canning. Not all cooking starches are suitable for home canning, as reheating causes some to lose viscosity. Making mixtures too thick can interfere with required heat penetration during heat processing.

REFERENCES

So Easy To Preserve. Sixth Edition. E.L. Andress, J.A. Harrison. 2014.

LOCAL CONTACT

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