



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

Apple Pie Filling

Yield: 1 quart or 7 quarts

Quality: Use firm, crisp apples such as Stayman, Golden Delicious, Rome. If apples lack tartness, use an additional 1/4 cup of lemon juice for each 6 quarts of slices.

Quantities of Ingredients Needed for:

	1 Quart	7 Quarts
Blanched, sliced fresh apples	3-1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 tablespoons	5-1/2 cups
Clear Jel®	1/4 cup	1-1/2 cup
Cinnamon	1/2 teaspoon	1 tablespoon
Cold Water	1/2 cup	2-1/2 cups
Apple juice	3/4 cup	5 cups
Bottled lemon juice	2 tablespoons	3/4 cup
Nutmeg (optional)	1/8 teaspoon	1 teaspoon
Yellow food coloring (optional)	1 drop	7 drops

1. Wash, peel, and core apples. Prepare slices 1/2-inch wide and place in water containing ascorbic acid to prevent browning.
2. For fresh fruit, place 6 cups at a time in 1 gallon of boiling water. Boil each batch 1 minute after the water returns to a boil. Drain, but keep heated fruit in a covered bowl or pot.
3. Combine sugar, Clear Jel®, and cinnamon in a large kettle with water and apple juice. If desired, add food coloring and nutmeg.
4. Stir and cook on medium high heat until mixture thickens and begins to bubble.
5. Add lemon juice and boil 1 minute, stirring constantly.
6. Fold in drained apple slices immediately and fill jars with mixture without delay, leaving 1-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process pint and quart jars in either a boiling water or steam canner for 25 minutes between 0-1,000 feet elevation, 30 minutes between 1,001-3,000 feet, 35 minutes between 3,001-6,000 feet, and 40 minutes above 6,000 feet.
8. Remove jars from canner. Remove canner lid. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *USDA Complete Guide to Home Canning, 2015*

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