



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

Ball Apple Pie Filling

Yield: about 7-pint size jars

12 cups sliced peeled cored apples, treated to prevent browning*

*Submerge cut fruit in a mixture of $\frac{1}{4}$ cup lemon juice and 4 cups water.

2 $\frac{3}{4}$ cups granulated sugar

$\frac{3}{4}$ cup ClearJel (see tip below)

1 $\frac{1}{2}$ tsp ground cinnamon

$\frac{1}{2}$ tsp ground nutmeg

1 $\frac{1}{4}$ cups cold water

2 $\frac{1}{2}$ cups unsweetened apple juice

$\frac{1}{2}$ cup lemon juice

Prepare canner jars and lids.

In a large pot of boiling water, working with 6 cups at a time, blanch apple spices for 1 minute.

Remove with a slotted spoon and keep warm in a covered bowl.

In a large stainless steel saucepan, combine sugar, ClearJel, cinnamon, nutmeg, water and apple juice. Bring to a boil over medium-high heat, stirring constantly, and cook until mixture thickens and begins to bubble. Add lemon juice and return to a boil for 1 minute, stirring constantly. Remove from heat. Drain apple slices and immediately fold into hot mixture. Before processing, heat, stirring until apples are heated through.

Ladle hot pie filling into hot jars, leaving 1-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot filling. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to finger-tight.

Place jars in canner, ensuring they are completely covered with 2-inches of water. Bring to a boil and process for 25 minutes. Turn off heat. Remove canner lid. Wait 5 minutes. Remove jars. Cool 24 hours away from drafts and store in a cool dry place.

Tip: Clearjel is a cooking starch that is acceptable for use in home canning, as reheating causes some to lose viscosity. Making mixtures too thick can interfere with required heat penetration during heat processing.

Source: Ball Complete Book of Home Preserving Page 168

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