



Canned Apple Pie Filling

Submitted by: Rhonda Photo by: Doberlady

“This recipe makes 7 quart jars of filling for apple pies. 2 quarts make a 9 inch pie. Need to have 7 one quart canning jars, with rings and lids.”

INGREDIENTS

4 1/2 cups white sugar
1 cup cornstarch
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
2 teaspoons salt
10 cups water
3 tablespoons lemon juice
2 drops yellow food coloring
6 pounds apples

DIRECTIONS

1. In a large pan, mix sugar, cornstarch, cinnamon and nutmeg. Add salt and water and mix well. Bring to a boil and cook until thick and bubbly. Remove from heat and add lemon juice and food coloring.
2. Sterilize canning jars, lids and rings by boiling them in a large pot of water.
3. Peel, core, and slice apples. Pack the sliced apples into hot canning jars, leaving a 1/2 inch headspace.
4. Fill jars with hot syrup, and gently remove air bubbles with a knife.
5. Put lids on and process in a water bath canner for 20 minutes.