

Apple Pie Filling



Ingredients

PER QUART JAR

- 4 cups sliced apples
- 3/4c + 2TB sugar
- 1/4c clearjel
- 1/2 tsp cinnamon
- 1/2 tsp ground ginger
- 2 tablespoons lemon juice or ACV
- 1/2 cup cold water
- 3/4c apple juice
- 1 drop yellow food coloring (opt)
- 1/8 tsp nutmeg (opt)

Info

- **Prep:** 45 minutes
- **Cook:** 30 minutes processing
- **Serves:** 1 quart
- [Source](#)

★★★★★ from 1 votes

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Directions

1. Quality. Use firm, crisp apples. Stayman, Golden Delicious, Rome, and other varieties of similar quality are suitable. If apples lack tartness, add an additional 1/4 cup of lemon juice for each 6 quarts of slices.
2. Procedure. Wash, peel, and core apples. Cut into slices 1/2 inch wide. Prevent browning by placing slices in one gallon of water mixed with 1 teaspoon of ascorbic acid crystals or six 500-mg vitamin C tablets. Place 6 cups of apples at a time in 1 gallon of boiling water and cook for 1 minute after the water returns to a boil; drain well. Keep heated apples in a covered pot or bowl to retain heat while other batches of apples are being blanched.
3. In a large pot, combine cold water and apple juice, then stir in sugar, Clear Jel, and cinnamon. If desired, add food coloring and/or nutmeg. Stir and cook on medium-high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained apple slices. Fill hot jars with mixture, leaving a 1 1/2-inch headspace. Remove air bubbles and adjust headspace if needed.
4. Process immediately for 30 minutes (pints or quarters, water bath).

[apples](#), [apple cider vinegar](#), [apple juice](#), [canning](#), [preserves](#), [pie](#), [pie filling](#), [lemon](#), [lemon juice](#), [preserves](#)

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