

Apple Pie filling By Nancy Compton Huskins on Sunday, October 6, 2013 at 12:24pm

Kathy Robbs Tip for the day:When making apple pie filling this season you can use the recipe from my site and substitute out the regular sugar for brown and the apple juice for apple cider for the most amazing caramel apple pie filling!

Apple Pie Filling Use cooking or baking type apples to make homemade, canned apple pie filling.

10 pounds tart apples - peeled, cored and sliced (~20 cups sliced)

5 1/2 cups sugar

1 1/2 cup Clearjel

1 T. cinnamon

2-1/2 cups cold water (2 1/2 cups water if you omit apple juice)

5 cups apple juice

1 tsp. nutmeg

3/4 cup bottled lemon juice

Preparation -For fresh apples, place 6 cups at a time into 1 gallon of boiling water and boil one minute when it comes back to a boil. Drain but keep fruit covered in a bowl.In a stockpot, mix the sugar, Clearjel, cinnamon, nutmeg together. Add the water and apple juice, stir to mix well. Bring to a boil and cook until thick and bubbly, stirring frequently. Remove from heat. Add the lemon juice. Fold apples into mixture. Pack the apples into hot, sterilized quart size canning jars, about 3/4 of the way. Fill the jars with the prepared hot syrup to fill to 1" headspace. Using a rubber or plastic spatula run through the contents of each jar to remove the air bubbles. Fill again to 1" headspace with syrup. Wipe the rims and place the hot lid/rings on the jars. Process in a water bath canner for 25 minutes at a full rolling boil. Wait 5 minutes, remove and place on dishtowel overnight undisturbed. The next day remove rings and clean jars and label with recipe name and date. Store in a cool, dry, and dark place. This recipe will make 6 - 7 quarts.