

Cherry Pie Filling

Cherries - 6 quarts usually sour is preferred for pie filling, but I also use sweet cherries.

7 cups sugar

1-3/4 cups cornstarch, flour or Clear Jel

9-1/3 cups water

1/2 cup lemon juice

1 tsp Cinnamon - optional

2 tsp Almond Extract - optional

I have always used flour for a thickener in my pie fillings. I now switched to clear jel. It will give you a nicer filling with more consistent results when you are canning. If you use Clear Jel be sure you purchase the non-instant or regular type. [Click here for more information.](#)

Clear Jel Procedure:

Wash and pit cherries. This is the most challenging part. :0) But if you just sit down and DO IT, you can make some delicious dishes. Have a friend come over and visit while you pit. Place cherries in boiling water and boil for 1 minute. Drain. Keep warm. I do this simply by covering the pot until I am ready to mix in sugar mixture. Combine sugar and corn starch in a large pan. Add water and cook over medium heat stirring constantly. When product begins to thicken and bubble, add the lemon juice and boil for 1 minute. Add cherries, stirring gently to mix. Fill hot jars with hot cherry pie filling leaving 1 inch head space. Wipe the rims clean, remove any air bubbles and place your lids. For more packing details follow water bath canning instructions. Process pints or quarts for 30 minutes.