

APPLE PIE FILLING FOR CANNING

Ingredients:

12 cups apples (peeled, cored, and sliced)
2 $\frac{3}{4}$ cups sugar
 $\frac{3}{4}$ cups Clear Jel
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. ginger
3 $\frac{3}{4}$ cups water
 $\frac{1}{2}$ cup lemon juice



Instructions (makes 3-4 Quarts):

1. Place peeled, cored, and sliced apples in boiling water for 1 minute (I do about 6 cups at a time). Remove the apples with a slotted spoon, transfer to a bowl, and cover with a towel to keep warm.
2. In a large pot, combine sugar, Clear Jel, spices, and water. Bring to a low boil over medium heat (don't bring it to a hard boil), stirring constantly. Cook until it thickens and bubbles.
3. Add lemon juice and boil for 1 more minute, stirring constantly.
4. Remove from heat and fold in the apples.
5. Ladle the apple pie filling into warm, prepared jars. I like to use Wide mouth jars best but narrow can be used just fine.
6. Leave 1 inch headspace, run a spatula down the inside of the jars to remove any air bubbles.
7. Wipe the rim with a damp clean towel and place the lid and bands on until tight.
8. Place the filled jars in a hot water bath and process for 25 minutes. Turn off heat, remove canner lid, and let jars sit for 5 more minutes.
9. Using your jar lifter, carefully remove the hot jars to a towel and allow to cool for at least 12 hours. Check seals, remove bands, wipe down outside of the jar and store in pantry for up to 1 year.

NOTES: If you are between 1,000 to 3,000 feet above sea level, increase processing time by 5 minutes (30 minutes total); 3,001 to 6,000 feet above sea level, increase processing time by 10 minutes (35 minutes total).

To make this without Clear Jel, omit and fill jars to a $\frac{1}{2}$ inch headspace and process for 30 minutes in a hot water bath. At baking time, drain $\frac{1}{3}$ cup of liquid from the jar into a small saucepan, whisk in 3 Tbsp. cornstarch until combined. Add rest of jar and bring to a boil over medium heat. Simmer for 1 minute.