



Canned Apple Pie Filling

Make your own canned apple pie filling for the perfect homemade pie.

This tasty pie filling comes in handy for fast wintertime desserts--use it to make apple pie or apple crisp, or serve warm over ice cream, pancakes or waffles.

Ingredients

Peeled, cored and sliced apples (any kind) to fill 6 one-quart jars

4 ½ cups sugar

1 cup cornstarch

2 tsp. cinnamon

½ tsp. nutmeg

10 cups water

3 T. lemon juice

Preparation

Pack apple slices tightly into the hot, sterilized quart jars. Measure sugar into a heavy-bottomed Dutch oven or stock pot. Sift together cornstarch, cinnamon and nutmeg; stir well to combine with sugar. Gradually add water, whisking vigorously to remove lumps. Cook over medium-high heat, stirring often, until thickened and bubbly.

Remove from heat and stir in lemon juice.

Using a ladle and canning funnel, pour syrup over packed apples in jars, leaving a ¾-inch headspace. Slide a butter knife between mixture and sides of jar to remove any air bubbles; add more syrup if necessary. Wipe rims of jars, seal with prepared lids and rings, and process in a boiling water bath for 20 minutes. Makes 6 quarts.