

CANNING APPLE PIE FILLING



INGREDIENTS

- 20 apples
- 3 t lemon juice
- 4 t flour or cornstarch
- 3 t ground cinnamon
- 1 t ground cloves
- 1 t ground nutmeg
- 2 c. granulated sugar
- 4 c. water



INSTRUCTIONS

1. Prepare the apples by peeling, coring and slicing. I used an apple peeler/corer device. Put the apple slices in a large pot, (mine holds 6 quarts).
2. Into the pot of apples, add the lemon juice, spices and sugar, then add 3 c. of water and stir all together. Begin heating on medium heat, stirring occasionally. Mix the remaining cup of water with the flour and pour into the pot and mix well. Allow the mixture to cook until the juices are clear. Taste a piece of apple and adjust the seasoning according to your taste. Do not cook too long so the apples won't be mushy by the time you finish processing them.
3. Ladle the apples into clean, sterilized quart jars until just 1/4" from the top. Wipe the rims and add the lids. Process in a water bath for 20 minutes.