



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Apple Pie Filling

(Jams & Jellies, None)

Ingredients:

- 4 cups apples, large dice
- 1/2 cup white sugar
- 1/2 cup dark brown sugar
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp cloves
- 1/4 tsp ginger
- 1/4 tsp allspice
- 1/2 cup apple juice
- 3 tbsp lemon juice
- 6 tbsp cornstarch
- 1/2 cup water

Directions:

(continued on card #2)

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Directions:

Combine everything in a pot except cornstarch and water (mix these together in a separate bowl, set aside). Bring apple mixture to a boil and reduce heat. Simmer for about 10 minutes, until apples start to soften. Stir cornstarch mixture into apples and continue stirring while it thickens.

(Note: this mixture will be quite thick.) Once it's fully thickened, remove from the heat immediately.

Using a wide-mouth funnel, ladle mixture into sterile jars (see prep steps on p. 99), filling to 1/2" from top. Using a paper towel dipped in boiling water, carefully wipe the jar rims clean of any preserve mixture. Any residue will prevent a proper seal. Using a magnetic lid lifter, lift lids onto jars and top with rings. Tighten rings "finger-tight" only. Lower filled jars into canner; jars should be covered by at least 1" of water. Put the lid on the canner and once the water returns to a boil, set a timer for 15 minutes. After 15 minutes, carefully remove jars using a jar lifter (special tongs), being careful not to tip them over. Place them on a rack to cool, undisturbed, overnight. Next day, remove rings (or tighten them a little and leave them on) and store your preserves. Makes enough to fill one pie.