

Canned Apple Pie Filling

Evelyn Day

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 6 or 7 quart jars

*6 pounds tart apples
(Cortland, NOT Macintosh)*

3 tablespoons lemon juice

SYRUP

3 1/2 to 4 cups sugar

3/4 cup cornstarch

2 teaspoons cinnamon

1/4 teaspoon nutmeg

1 cup water

Prepare the apples sliced to 1/4 inch thickness.
Place in a large bowl. Toss with the lemon juice.
Pack the apples into six or seven quart size jars.

In a saucepan, combine the sugar, cornstarch,
cinnamon, nutmeg and water. Bring to a boil.
When the syrup has reached a boil, pour it over
the apples in the canning jars to within one-half
inch of the top of the jar.

Place the jars in a water bath for 20 minutes.

(One quart will make one nine-inch pie.)

Per Serving (excluding unknown items): 3101 Calories; trace Fat (0.1% calories from fat); 1g Protein; 795g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 24mg Sodium. Exchanges: 6 Grain(Starch); 1/2 Fruit; 0 Fat; 47 Other Carbohydrates.