



## **Apple Pie in a Jar**

Makes 14 quart jars of apple pie filling.

Mix in a large pan:

9 cups white sugar

2 cups cornstarch

4 teaspoons ground cinnamon

½ teaspoon ground nutmeg

Add to pan and mix well:

4 teaspoons salt

5 quarts water

Bring ingredients in the pan to a boil and cook until thick and bubbly.

Remove pan from heat and add:

6 TBS lemon juice

4 drops yellow food coloring

Sterilize canning jars, lids, and rings by boiling them in a large pot of water.

Peel, core, and slice 12 pounds of apples.

Pack sliced apples into hot canning jars, leaving ½ inch headspace.

Fill jars with hot syrup and gently remove air bubbles with a knife.

Put lids on jars and process in a water bath canner for 20 minutes.

Label and store in a cool dry place.

Refrigerate unused portions for a later date.