Prep Time	45 minutes
Cook Time	25 minutes
Canning Time	25 minutes (boiling water bath)
Total Time	1 hour 35 minutes
Difficulty Intensity	Medium (Requires water-bath canning equipment & heat control)
Yield	7 Quarts (approx. 7 pie fillings)
Shelf Life	12 to 18 months in a cool, dark pantry

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Equipment Needed

- Water-Bath Canner with rack (or a very deep stockpot)
- 7 Quart-Sized Mason Jars with fresh lids and screw bands
- Canning Tools: Jar lifter, bubble remover, magnetic lid wand, and canning funnel
- Large Stainless Steel Stockpot (8–10 quart capacity)

- Apple Peeler, Corer, and Slicer
- Large Slotted Spoon and Wire Whisk

Ingredients

Primary Produce & Liquids

- 6 quarts (about 18–20 lbs) Firm, crisp apples (e.g., Honeycrisp, Granny Smith, Jonagold, or Braeburn)
- 5 ½ cups Water (or pure apple cider for extra depth)
- ¾ cup Bottled lemon juice (must use bottled for consistent acidity)

Sweeteners & Thickener

- 4 ½ cups Granulated sugar
- 1 ½ cups Modified food starch (ClearJel® — *do not use regular cornstarch or flour for home canning*)

Spices

- 1 tbsp Ground cinnamon
- 1 tsp Ground nutmeg
- 1 tsp Salt

Step-by-Step Instructions

1.Prepare the Canning Equipment:Heat intensity: Low.

Wash 7 quart-sized mason jars, lids, and rings in warm, soapy water and rinse thoroughly. Place the jars upright inside your water-bath canner, fill the canner with water until the jars are submerged under at least 1 inch of water, and bring to a low simmer (180°F / 82°C) over low heat. Keep the jars hot until ready to fill to prevent thermal shock and glass breakage.

2.Prep and Blanch the Apples:Heat intensity: High simmer.

Peel, core, and slice the apples into uniform $\frac{1}{2}$-inch thick wedges. To prevent browning while working, keep sliced apples submerged in a bowl of cold water with a splash of lemon juice.

Bring a large pot of water to a rolling boil over high heat. Blanch the prepared apple slices in batches for 1 minute, then remove them with a slotted spoon into a covered bowl to keep them warm. Blanching softens the fruit slightly and prevents air pockets in the jars.

3.Cook the Thickened Spice Syrup:Heat intensity: Medium-High.

In a large 8-quart stainless steel stockpot, dry-whisk together the granulated sugar, ClearJel, ground cinnamon, ground nutmeg, and salt until completely combined.

Whisk in the 5 ½ cups of water (or apple cider). Set the pot over medium-high heat and whisk

constantly. Bring the mixture to a full rolling boil. The liquid will transform into a thick, clear, bubbly syrup in about 3 to 5 minutes. Once thick, whisk in the ¾ cup of bottled lemon juice and let it boil for 1 additional minute, whisking continuously.

4.Combine Fruit and Syrup:Heat intensity: Low.

Reduce the stove heat to low. Gently fold the blanched, warm apple slices into the hot spice syrup using a large spoon or rubber spatula until all pieces are thoroughly coated. Allow the mixture to heat through for 3 to 4 minutes until steam rises evenly from the pot.

5.Pack the Jars:Heat intensity: Off.

Carefully lift one hot jar from the canner using a jar lifter and place it on a clean towel. Place a canning funnel over the jar mouth and ladle the hot apple pie filling into the jar, leaving 1 inch of headspace at the top.

Run a plastic bubble remover tool around the inner edge of the jar to release trapped air bubbles. Adjust headspace with extra syrup if needed. Wipe the rim of the jar clean with a damp paper towel to ensure a proper seal. Center a clean lid on top and screw the band down until fingertip-tight. Repeat for all 7 jars.

6.Water-Bath Processing:Heat intensity: High to Medium-High.

Use the jar lifter to lower the filled jars into the water-bath canner. Ensure the jars are covered by at least 1 to 2 inches of water. Place the lid on the canner and turn the heat to high.

Once the water reaches a vigorous rolling boil, start your timer and process quart jars for 25 minutes (adjust time for higher altitudes if necessary). Maintain a steady boil throughout the entire processing duration.

7.Cool and Test Seals:Heat intensity: Off.

When processing time is complete, turn off the heat, remove the canner lid, and let the jars sit in the hot water for 5 minutes.

Carefully remove the jars using the jar lifter and place them upright on a towel-lined countertop, leaving 1 to 2 inches of space between jars. Allow them to cool undisturbed for 12 to 24 hours. As they cool, you will hear a satisfying “pop” confirming a vacuum seal. Press the center of each lid after 12 hours—if it stays down, the jar is properly sealed. Store sealed jars in a cool, dark pantry.

Nutritional Information

The nutritional profile below is estimated per 1 cup serving ($\approx 250\text{g}$), which is equivalent to one-third of a quart jar (roughly one serving for a deep-dish slice of pie).

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Nutrition Facts
Serving Size: 1 Cup (250g)
Servings Per Container: Approx. 21 (3 per quart jar)

Amount Per Serving
Calories: 260                    Calories from Fat: 0

% Daily Value*
Total Fat 0.5g                                1%
  Saturated Fat 0g                            0%
  Trans Fat 0g
Cholesterol 0mg                               0%
Sodium 115mg                                  5%
Total Carbohydrates 66g                      24%
  Dietary Fiber 4g                            14%
  Sugars 54g
Protein 0.5g                                  1%

Vitamin A: 2%          •          Vitamin C: 12%
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Calcium: 2%               •           Iron: 4%
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