

- Prep Time: 60–75 minutes (peeling and slicing apples is the most labor-intensive part)
- Cook Time: 20–25 minutes (filling) + 25 minutes (water bath processing)
- Total Time: Approximately 2 to 2½ hours
- Intensity Level: Moderate to High — This recipe requires attention to detail, especially regarding canning safety protocols. The apple prep is repetitive and time-consuming, and the canning process demands focus to maintain proper temperatures and timing. It's helpful to have an assistant for the peeling and slicing stage.

Table of Contents



- [Instructions](#)
 - [Step 1: Prepare Your Equipment \(10 minutes\)](#)
 - [Step 2: Prepare the Apples \(45–60 minutes\)](#)
 - [Step 3: Make the Syrup Base \(5 minutes\)](#)
 - [Step 4: Cook the Filling \(15–20 minutes\)](#)
 - [Step 5: Add the Apples \(5–10 minutes\)](#)
 - [Step 6: Fill the Jars \(10–15 minutes\)](#)
 - [Step 7: Process in Water Bath \(25 minutes + heating time\)](#)
 - [Step 8: Cool and Check Seals \(12–24 hours\)](#)
- [Notes and Tips](#)
- [Nutrition Information \(per ½-cup serving\)](#)

Instructions

Step 1: Prepare Your Equipment (10 minutes)

Begin by washing all jars, lids, and bands in hot, soapy water. Rinse thoroughly. Keep the jars hot in your water bath canner filled with simmering water (180°F) until ready to fill. Place lids in a small saucepan of hot (not boiling) water to soften the sealing compound. Fill your water bath canner about halfway with water and begin heating it—it needs to reach a rolling boil before processing.

Step 2: Prepare the Apples (45-60 minutes)

Peel, core, and slice your apples into ½-inch thick slices. As you work, place the slices in a large bowl of water mixed with a few tablespoons of lemon juice to prevent browning. You'll need about 24 cups of sliced apples total. Work efficiently—this is the most time-consuming step.

Step 3: Make the Syrup Base (5 minutes)

In a large stainless steel pot, combine the sugar, ClearJel, cinnamon, and nutmeg. Whisk together until well blended. Add the cold water and apple juice, stirring to combine. This prevents clumping of the thickening agent.

Step 4: Cook the Filling (15-20 minutes)

Place the pot over medium-high heat and bring the mixture to a boil, stirring frequently with a wooden spoon or heat-safe spatula. Once boiling, continue stirring constantly for about 2 minutes until the mixture thickens and becomes glossy. Add the bottled lemon juice and stir to combine.

Step 5: Add the Apples (5-10 minutes)

Drain the apple slices thoroughly and add them to the hot syrup mixture. Stir gently to coat

all the apples. Bring the mixture back to a boil over medium heat, stirring occasionally to prevent scorching. Once it reaches a full boil, cook for 1-2 minutes more, just until the apples are heated through. Do not overcook—the apples should remain firm.

Step 6: Fill the Jars (10-15 minutes)

Remove hot jars from the canner using your jar lifter, emptying the water back into the canner. Using a funnel, ladle the hot apple mixture into hot jars, leaving 1 inch of headspace. Use a bubble remover or plastic knife to remove air bubbles, then adjust headspace as needed. Wipe jar rims with a clean, damp cloth. Center lids on jars and screw bands on until fingertip-tight (not overly tight).

Step 7: Process in Water Bath (25 minutes + heating time)

Using your jar lifter, carefully lower filled jars onto the rack in the boiling water bath canner. Ensure jars are covered by at least 1-2 inches of water. Bring to a rolling boil, cover the canner, and process for 25 minutes (adjusting for altitude: add 5 minutes for 1,001-3,000 ft; 10 minutes for 3,001-6,000 ft; 15 minutes for 6,001-8,000 ft).

Step 8: Cool and Check Seals (12-24 hours)

Turn off heat and carefully remove jars using the jar lifter. Place on a towel-lined surface, spacing jars 1-2 inches apart. Let cool undisturbed for 12-24 hours. Check seals by pressing the center of each lid—it should not flex. Remove bands, label jars with the date, and store in a cool, dark place.

Notes and Tips

- **Apple Variety Matters:** Use firm, tart apples for the best texture. Avoid mealy varieties like Red Delicious, which break down too much.
- **ClearJel vs. Cornstarch:** ClearJel is specifically formulated for canning and produces

superior results. If using cornstarch, the filling may be slightly cloudy and less stable during storage.

- **Do Not Reduce Sugar:** The sugar helps preserve color and texture and is important for safe canning. Do not reduce the amount.
- **Shelf Life:** Properly sealed jars will keep for 12–18 months. Once opened, refrigerate and use within 7–10 days.
- **Altitude Adjustments:** Don't skip the altitude adjustment for processing times—it's critical for safety.

Nutrition Information (per ½-cup serving)

- **Calories:** 130
- **Total Fat:** 0g
- **Saturated Fat:** 0g
- **Cholesterol:** 0mg
- **Sodium:** 5mg
- **Total Carbohydrates:** 34g

- Dietary Fiber: 1g
- Total Sugars: 30g
- Protein: 0g
- Vitamin C: 2% DV
- Calcium: 0% DV
- Iron: 0% DV