

FRUIT PIE FILLING

Makes 3 Quarts

- 4–5 lbs apples*, peaches or pears
- 3 cups sugar
- 3 cups water or bottled apple juice
- 1 pouch Mrs. Wages® Fruit Pie Filling Mix

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH, peel, core and slice fruit. This should yield about 3 lbs. Cook prepared fruit slices covered in hot water (200°F) for 1 minute. Drain and keep covered in saucepan.

COMBINE sugar and Mrs. Wages® Fruit Pie Filling Mix in a large non-reactive saucepan. Do not use aluminum. Whisk dry mixture together. Stir in water or fruit juice. Cook mixture over medium heat (180°F), stirring constantly, until thickened. Tip: DO NOT overcook the mixture. Remove from heat. Fold prepared fruit into hot sauce mixture.

LADLE hot mixture carefully into hot jars, filling evenly. Leave 1-inch headspace. Remove air bubbles, wipe rim and cap each jar as it is filled.

PROCESS pints 30 minutes**, quarts 30 minutes**, in a boiling water bath canner. Turn off heat, carefully remove canner lid and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week.

Product is ready to eat after 24 hours. Store properly processed shelf-stable product in a cool place, and use within 1 year. Prepared pie filling can be used for pies, tarts, crisps, cobblers and other desserts.

* Suggested apples: Fuji, McIntosh, Jonagold, Rome, Cameo, Jonathon, Red Delicious, Honeycrisp, Pink Lady. Look for flavorful, aromatic and firm apples and always use a mixture in your filling.

** Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.