

Apple pie filling

I make homemade apple pie filling and preserve it in quart-size canning jars. Imagine my delight the first time I saw a similar canned item selling in a Christmas novelty shop for \$12.95 a jar! Since then I've taken great pride in presenting this gift.

- 1/2 bushel apples (as much as fits into 1 1/2 brown grocery sacks)
- 5 cups water
- 6 cups sugar
- 12 tablespoons cornstarch
- 3 tablespoons cinnamon

Peel, core and slice apples. An apple corer is an excellent investment. Heat water, sugar, cornstarch and cinnamon over low heat in large pot. Cook until mixture begins to slightly thicken. Don't over cook. Pack apple slices into sterile, clean canning jars that have no cracks or chips. Pour the hot liquid into the jars to cover the apples. Do not fill all the way to the top. After the jars are packed, process immediately in a water bath canner for 25 minutes. You must follow standard canning procedures to insure safety. If canning is new to you, a little research at the library will teach you the safe canning basics. This is an easy project for beginners. Yield: about 24 one-quart jars. On a gift tag include the recipe (for fellow canners) or instructions for making an apple pie. You might also suggest to use it in turnovers, warmed over pancakes, waffles or vanilla ice cream.