

# Apple Pie Filling

(for canning)

boil together:

**6 cups water**

**4-5 cups sugar**

**1 tsp salt**

**1-1 1/2 tsp Cinnamon**



Mix together:

**2 cups cold water**

**2 cups Perma-Flo or Therm-Flo**

Add the Thickener/water mixture to the boiling sugar water mixture and remove from heat as soon as it thickens.

Stir in 4-6 quarts chopped apples

Ladle into jars, leaving 1.5 inches head space because the apples will expand when you water bath the jars.

Hot water bath for 20 minutes, fill your canner only to the neck of the jar to prevent siphoning.

The flavor of the apples will settle and seep into the filling over the next few weeks making the filling more tasty after about a month.