

## **Connie's Canned Apple Pie Filling**

**(Connie Rice)**

5 1/2 to 7 1/2 pounds of tart apples peeled, cored and sliced thin. (I always use a mixture of apples)  
4 1/2 cups sugar  
1 cup cornstarch  
2 tsp cinnamon  
3 Tbsp lemon juice  
1 tsp salt  
10 cups cold water

Blend sugar, cornstarch, salt, and cinnamon in a large kettle.  
Slowly stir in the cold water and let this mixture cook on low heat until consistency of soft gel.  
Stir well to keep smooth. Add apples, lemon juice and some yellow food coloring if you wish.

Pack into hot sterilized jars making sure apples are covered well with the liquid gel, make sure there are no air bubbles. Leave 1 inch head space.

Process in water bath for 25 minutes. 1 quart makes 1 9 inch pie.  
After all this I use packaged pie crust because my homemade pie crust really is the pits. Hope you enjoy the recipe Connie