



Lewis County

Master Food Preservers

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety
and
Preservation



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Canned Pie Fillings

Pie Fillings

The following fruit fillings are excellent and safe products. Each canned quart makes one 8-inch to 9-inch pie. The filling may be used as toppings on dessert or pastries. Clear Jel® is a chemically modified corn starch that produces excellent sauce consistency even after fillings are canned and baked. Other available starches break down when used in these pie fillings, causing a runny sauce consistency. Clear Jel® is increasingly available among canning and freezing supplies in some stores.

Because the variety of fruit may alter the flavor of the fruit pie, it is suggested that you first make a single quart, make a pie with it, and serve. Then adjust the sugar and spices in the recipe to suit your personal preferences. The amount of lemon juice should not be altered, as it aids in controlling the safety and storage stability of the fillings.

When using frozen cherries and blueberries, select unsweetened fruit. If sugar has been added, rinse it off while fruit is frozen. Thaw fruit, then collect, measure, and use juice from fruit to partially replace the water specified in the recipe. Clear Jel® is available only through a few supply outlets and is not currently available in grocery stores. Find out about its availability prior to gathering other ingredients to make these pie fillings. The WSU Extension Office has a list of retailers that sell Clear Jel®, you can purchase it online or you can purchase it directly from the WSU Extension Office.

There are about 3 cups in 1 pound of Clear Jel®. The fruit pie filling recipes use 1½ to 2¼ cups per 6-7 quarts of pie filling.

Apple Pie Filling

Quality: Use firm, crisp apples. Stayman, Golden Delicious, Rome, and other varieties of similar quality are suitable. If apples lack tartness, use an additional 1/4 cup of lemon juice for each 6 quarts of slices.

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Yield: 1 quart or 7 quarts

Procedure: See [Table 1](#) for suggested quantities. Wash, peel, and core apples. Prepare slices 1/2-inch wide and place in water containing [ascorbic acid](#) to prevent browning.

For fresh fruit, place 6 cups at a time in 1 gallon of boiling water. Boil each batch 1 minute after the water returns to a boil. Drain, but keep heated fruit in a covered bowl or pot. Combine sugar, Clear Jel®, and cinnamon in a large kettle with water and apple juice. If desired, food coloring and nutmeg may be added. Stir and cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained apple slices immediately and fill jars with mixture without delay, leaving 1 inch headspace. Adjust lids and process immediately according to the recommendations in [Table 2](#).

Table 1. Apple Pie Filling.		
	Quantities of Ingredients Needed For	
	1 Quart	7 Quarts
Blanched, sliced fresh apples	3-1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 tbsp	5-1/2 cups
Clear Jel®	1/4 cup	1-1/2 cup
Cinnamon	1/2 tsp	1 tbsp
Cold Water	1/2 cup	2-1/2 cups
Apple juice	3/4 cup	5 cups
Bottled lemon juice	2 tbsp	3/4 cup
Nutmeg (optional)	1/8 tsp	1 tsp
Yellow food coloring (optional)	1 drop	7 drops

Table 2. Recommended process time for **Apple Pie Filling** in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	25 min	30	35	40

Blueberry Pie Filling

Quality: Select fresh, ripe, and firm blueberries. Unsweetened frozen blueberries may be used. If sugar has been added, rinse it off while fruit is still frozen.

Yield: 1 quart or 7 quarts

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: See [Table 1](#) for suggested quantities. Wash and drain fresh blueberries.

For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine sugar and Clear Jel® in a large kettle. Stir. Add water and, if desired, food coloring. Cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained berries immediately and fill jars with mixture without delay, leaving 1 inch headspace. Adjust lids and process immediately according to the recommendations in [Table 2](#).

Table 1. Blueberry Pie Filling.		
	Quantities of Ingredients Needed For	
	1 Quart	7 Quart
Fresh or thawed blueberries	3-1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 tbsp	6 cups
Clear Jel®	1/4 cup + 1 tbsp	2-1/4 cup
Cold water	1 cup	7 cups
Bottled Lemon Juice	3-1/2 teaspoons	1/2 cup
Blue food coloring (optional)	3 drops	20 drops
Red food coloring (optional)	1 drop	7 drops

Table 2. Recommended process time for **Blueberry Pie Filling** in a boiling water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0-1,000 ft	1,001-3,000 ft	3,001-6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	30 min	35	40	45

Cherry Pie Filling

Quality: Select fresh, very ripe, and firm cherries. Unsweetened frozen cherries may be used. If sugar has been added, rinse it off while the fruit is still frozen.

Yield: 1 quart or 7 quarts

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: See [Table 1](#) for suggested quantities. Rinse and pit fresh cherries, and hold in cold water. To prevent stem end browning, use [ascorbic acid solution](#).

For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine sugar and Clear Jel® in a large saucepan and add water. If desired, add cinnamon, almond extract, and food coloring. Stir mixture and cook over medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained cherries immediately and fill jars with mixture without delay, leaving 1 inch headspace. Adjust lids and process immediately according to the recommendations in [Table 2](#).

Table 1. Cherry Pie Filling.		
	Quantities of Ingredients Needed For	
	1 Quart	7 Quarts
Fresh or thawed sour cherries	3-1/3 cups	6 quarts
Granulated sugar	1 cup	7 cups
Clear Jel®	1/4 cup + 1 tbsp	1-3/4 cups
Cold water	1-1/3 cups	9-1/3 cups
Bottled Lemon Juice	1 tbsp + 1 tsp	1/2 cup
Cinnamon (optional)	1/8 tsp	1 tsp
Almond extract (optional)	1/4 tsp	2 tsp
Red food coloring (optional)	6 drops	1/4 tsp

Table 2. Recommended process time for **Cherry Pie Filling** in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 -3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	30 min	35	40	45

Peach Pie Filling

Quality: Select ripe, but firm fresh peaches. Red Haven, Redskin, Sun High, and other varieties of similar quality are suitable.

Yield: 1 quart or 7 quarts.

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: See [Table 1](#) for suggested quantities. Peel peaches. To loosen skins, submerge peaches in boiling water for approximately 30-60 seconds, and then place in cold water for 20 seconds. Slip off skins and prepare slices 1/2-inch thick. Place slices in water containing 1/2 tsp. of ascorbic acid crystals or six 500-milligram vitamin C tablets in 1 gallon of water to prevent browning.

For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine water, sugar, Clear Jel®, and, if desired, cinnamon and/or almond extract in a large kettle. Stir and cook over medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil sauce 1 minute more, stirring constantly. Fold in drained peach slices and continue to heat mixture for 3 minutes. Fill jars without delay, leaving 1 inch head-space. Adjust lids and process immediately according to the recommendations in [Table 2](#).

	Quantities of Ingredients Needed For	
	1 Quart	7 Quarts
Sliced fresh peaches	3-1/2 cups	6 quarts
Granulated sugar	1 cup	7 cups
Clear Jel®	1/4 cup + 1 tbsp	2 cups + 3 tbsp
Cold water	3/4 cup	5-1/4 cups
Cinnamon (optional)	1/8 tsp	1 tsp
Almond extract (optional)	1/8 tsp	1 tsp
Bottled lemon juice	1/4 cup	1-3/4 cups

Style of Pack	Jar Size	Process Time at Altitudes of			
		0 - 1,000 ft	1,001 -3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	30 min	35	40	45

