



HOMEMADE APPLE PIE FILLING

BEGIN WITH "ORCHARD FRESH" APPLES
FROM BRECKNOCK ORCHARD.

Excellent pie filling varieties include Stayman, Braeburn, Winesap and Granny Smith, or a blend of all four.

8 cups sugar, 8 cups water, 4 tsp. salt. Heat till warm, then remove from heat.

4 cups clear jel or therm-flo, 8 cups warm water. Mix well to dissolve clear jell or therm-flo.

Add this to the sugar mixture. Bring to a boil, remove from heat.

8 cups light corn syrup, 2 tsp. cinnamon. Add to sugar/therm-flo mixture. Stir well.

16 quarts peeled and diced or sliced apples. Add apples

to corn syrup mixture. Mix well.

Stir well to get apples coated with filling mixture.

Place in quart canning jars, filling them only to the "neck" of the jar to allow for expansion. Process in boiling water bath for 30 minutes. Remove from water bath, allow to cool for 24 hours. Makes approx. 20 quarts of pie filling.



**Brecknock Orchard
Farm Market**

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