

APPLE PIE *in a jar*

Recipe modified from "The All New Ball Book of Canning and Preserving" used with permission ©2019 Chez LaRae

Makes about six 8-oz jars

- 3/4 cup roughly chopped dried cranberries
- 5 or 6 whole apples (six cups) Granny Smith along with optional one or two different apples peeled and cored (Good apples to use include: Jonagold, Pink Lady, or Honey Crisp)
- The juice and zest of one lemon
- 1 cup unsweetened apple juice
- 1 package regular powdered fruit pectin
- 9 cups sugar (measured out and ready in a bowl next to stove)
- 2 tsp apple pie spice (I like Penzey's)
- 1 tsp butter (to reduce foam)



1. Place rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Place lids in a small saucepan, cover with water, and bring to a simmer over medium heat. Do not boil. Keep lids hot until ready to use.
2. Place apples in batches in a food processor fitted with a metal blade. Chop apples and place in large bowl until all apples are chopped. It is fine if they are roughly chopped as they will soften into the consistency of chunky applesauce when cooked.
3. In a Dutch oven, combine apples, lemon zest and juice. Bring to a boil over high heat, stirring frequently to prevent burning. Reduce heat and boil gently, stirring occasionally, until apples begin to soften (about 10 minutes). Remove from heat and whisk in powdered pectin until dissolved. Stir in cranberries. Return to heat and bring to a boil, stirring frequently. Add sugar all at once along with butter and return to a full, rolling boil, stirring constantly. Boil hard, stirring constantly for one minute. Remove from heat and stir in apple pie spice. Skim foam.
4. Ladle into hot jars, leaving 1/4" headspace.
5. Remove air bubbles with wooden skewer and readjust headspace if needed. Wipe jar rims with damp cloth and ensure there is no fruit or gel on the rims of the jars (or the jars may not seal). Apply lids and bands and adjust until fingertip tight. Place jars in boiling water canner.
6. When all jars are in the canner, adjust the water level in the canner so that it covers the jars by at least one inch. Cover the canner with a lid and bring water to a full rolling boil over high heat. Once the water is boiling hard and continuously, begin counting the processing time of 10 minutes.
7. Once full time is complete, turn off heat and let jars sit in canner an additional five minutes (this standing time allows the pressure inside the jars to stabilize and reduces the likelihood of liquid loss that could otherwise occur when the jars are removed.)
8. Remove jars and place on a kitchen towel-lined space. The towel will help reduce the chance of jar breakage. Do not dry the lids or jars at this point. You do not want to disturb the lids while the seals are being formed. Allow jars to cool for 24 hours before removing bands and wiping down jars. Date jars and store in a cool dry place for up to one year.