Apple Cranberry Pie Filling



Two iconic autumn fruits combine to form a deliciously sweet and tart pie filling. Spiced with cloves, nutmeg, ginger, and cinnamon, this Ball® Apple Cranberry Pie Filling is packed with fall flavors that pair perfectly with a rich, buttery pie crust.

Makes about:
3 Quart Jars (32oz)

Prep:
30 Minutes

Processing Time:
25 Minutes

Ingredients

- 10 cups (2.4 L) peeled, cored and ½ inch (1.25 cm) thick sliced apples from about 5 lbs (2.25 kg) of mixed variety apples
- 2 cups (500 mL) fresh or frozen cranberries
- 1 cup (250 mL) water
- 2 ½ cups (625 mL) apple cider or juice
- 2 ½ cups (625 mL) sugar
- 2/3 cups (160 mL) ClearJel cooking starch
- Zest of 1 orange
- 1/8 tsp (1.25 mL) ground cloves
- ½ tsp (2.5 mL) ground nutmeg
- ½ tsp (2.5 mL) ground ginger
- 1 tsp (5 mL) cinnamon
- Pinch of salt
- ¼ cup (60 mL) bottled lemon juice

Did you know?

To guarantee the most delicious preserved foods, always begin with the best-quality produce at its peak of ripeness.

Directions:

1. **FIRST, LET'S PREP!**
   Prepare boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set aside with bands.

2. **NEXT, TIME TO COOK!**
   Combine Apple slices, cranberries, water in a large saucepan, bring to a low simmer over medium heat stirring constantly. Cook 10 minutes, until apple slices become tender. Remove to a bowl.*

3. Combine sugar, ClearJel®, orange zest and spices in same saucepan; stir in apple cider and any juices collected in bowl of apple-cranberry mixture. Bring to a boil over medium-high heat, stirring constantly, and cook until mixture thickens and begins to bubble. Add lemon juice and a pinch of salt, boil for 1 minute, stirring constantly. Remove from heat. Immediately fold apple slice and cranberries into hot mixture; heat, stirring, until apples are heated through. Remove from heat.

4. **NEXT, LET'S CAN IT!**
   Ladle hot apple pie filling into a hot jar, leaving a 1 inch (2.5 cm) headspace. Remove air bubbles. Wipe jar rim. Center lid on jar. Apply band and adjust to fingertip tight. Place jar in boiling- water canner. Repeat until all jars are filled.

5. Process jars for 25 minutes, adjusting for altitude. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.

Ball®
#1 Most Trusted
MASON JAR BRAND