

Canning Peach Pie Filling

Would you like to have home-canned peach pie filling on the pantry shelf? It's perfect for creating a homemade pie, cobbler, crisp, or dessert in minutes!

A one-quart jar of the filling will make a single eight- to nine-inch pie. Follow these steps to walk through the process of making canned peach pie filling.

PEACH PIE FILLING		
	Quantities of Ingredients Needed for:	
Ingredient	1 Quart	7 Quarts
Fresh sliced peaches	3 1/2 cups	6 quarts
Granulated sugar	1 cup	7 cups
Clear Jel®	1/4 cup + 1 tablespoon	2 cups + 3 tablespoons
Cold water	3/4 cup	5 1/4 cups
Bottled lemon juice	1/4 cup	1 3/4 cups
Cinnamon (optional)	1/8 teaspoon	1 teaspoon
Almond extract (optional)	1/8 teaspoon	1 teaspoon

Recipe: https://nchfp.uga.edu/how/can_02/canpie.html#gsc.tab=0

I recommend using ripe yet firm fresh freestone peaches. Freestone peaches are easy to remove from the pit, while clingstones have a harder-to-remove pit. Use only yellow-fleshed peaches to prepare canned pie filling. White-fleshed peaches do not have the same level of acidity as yellow-fleshed peaches and cannot be safely processed in a boiling water canner.

The recipe I will refer to comes from the National Center for Home Food Preservation (nchfp.uga.edu), which has tested canning recipes using Clear Jel®. Clear Jel® is a starch modified to produce excellent sauce consistency. It is the only thickener recommended by the USDA for use in home canning.

There are two types of Clear Jel®: traditional and instant. The traditional (cook-type) powder is used to prepare the pie filling recipes. Be sure you are getting cook-type.

No starch should be added to home canned products unless used in a scientifically tested recipe. The Ball® peach pie filling recipe uses flour.

Bottled lemon juice should be used in home canning. The amount of lemon juice should *not* be altered because it is necessary for the safety and storage stability of the filling.

You can then adjust the sugar and spices in the recipe to suit your preferences. The recipe has not been tested for use with alternative sweeteners.

Start with clean countertops, cookware, and utensils. Wash hands with soap and warm water. All produce should be washed before it is preserved. Gently rub peaches under cold running water.

Bring a medium saucepan of water to a boil. Using a paring knife, score a shallow "X" in the bottom of each peach. Create an ice bath by filling a large bowl with ice water. This will help stop the cooking process and make the peaches easier to handle.

The best way to peel peaches is to blanch them in stages. Bring a large pot of water to a boil. Fill a large bowl with ice water. Set the bowl aside.

As the water comes to a boil, use a sharp knife to make a shallow 1-inch wide “X” on the bottom of each peach. Submerge several peaches in boiling water for approximately 30-60 seconds, remove them from the pot with a slotted spoon, and then place them in the ice water bowl to halt the cooking process. Peel the skin back from the “X” and prepare slices 1/2-inch thick. Place slices in a bowl of water containing 1/2 teaspoon of ascorbic acid in 1 gallon of water to prevent browning.

Before beginning to can, have all your supplies ready. Prepare jars, lids, and a water bath canner according to manufacturer instructions and USDA canning guidelines.

Bring a large pot of fresh water to a full boil. Drain the treated peach slices and then place 6 cups of them in the boiling water. Bring the water back to a boil and let the peaches cook for 1 minute. Remove and drain the peaches. Keep the fruit in a covered bowl until all the slices have been cooked.

In another large pot, combine sugar, Clear Jel®, water, and, if desired, cinnamon and/or almond extract. Stir and cook the mixture over medium-high heat until it thickens and begins to bubble. Add lemon juice and boil the sauce for 1 minute more, constantly stirring. Fold in drained peach slices and continue to heat the mixture for 3 minutes.

Fill each hot jar, leaving 1-inch headspace. Remove air bubbles. Wipe the rims of jars with a dampened, clean paper towel. Add the flat lids and twist the screw bands on until they are fingertip tight.

Place the jars of canned peach pie filling into the canner. Process according to your altitude and the USDA directions.

Canning peach pie filling at home can be a great way to enjoy the flavor of fresh peaches all year round.

(Source: USDA Complete Guide to Home Canning, 2015 revision. National Center for Home Food Preservation)