

Apples and Pies

With the availability of fresh apples all year long, I never saw much reason to freeze apple pie filling. However, I have had several requests for a frozen apple pie filling. So last fall I experimented with several recipes and was pleasantly surprised with the results. Because I used a sweeter apple in this recipe, I used the lesser amount of sugar. Adjust seasonings to taste. I chose this recipe because the thickening ingredient is tapioca which has greater stability to freezing than flour or cornstarch. Choose an apple variety that retains its shape when cooked.

Frozen Apple Pie Filling Recipe

18 large baking apples (about 6 pounds)
1½ to 2 cups sugar
1/3 cup quick-cooking tapioca
3 tablespoons lemon juice
1½ to 2 teaspoons cinnamon

Peel and core apples. Slice apples into a color preserver solution.* Drain. In a 6 to 8 quart saucepan, combine apples and remaining ingredients. Let stand for 15 to 20 minutes until sugar dissolves and liquid begins to form. Cook over medium heat for 10 to 20 minutes or until mixture thickens and apple wedges are tender. Stir frequently but gently so that pieces do not break up. Place pan in cold water to cool cooked mixture. Stirring mixture occasionally and changing water around the pan will hasten chilling. Fill clean wide mouth freezer jars or food grade plastic freezer containers with mixture, allowing 1½-inch headspace. Crushed food safe plastic wrap may be put on top of mixture to reduce air space in jar. Place in refrigerator to completely cool and then immediately put in freezer. Makes 4 quarts.

*Prevent the apples from turning brown by placing in a solution of 2 quarts water and 5 finely crushed vitamin C tablets or 1 teaspoon ascorbic acid or 2 tablespoons bottled lemon juice. Commercial color preservers such as Fruit Fresh® may also be used.

To use the mixture, completely thaw filling in the refrigerator. For a 9 inch pie, pour 1 quart of thawed filling into a prepared pie shell, dot with butter, top with top crust, lattice, or crumb topping. Bake in pre-heated oven at 425°F for 20 minutes, reduce heat and continue baking at 350°F until crust is lightly browned and apples are tender. If rim of crust browns too quickly, cover with pie rim protector or create your own by shaping foil over the rim leaving center of pie uncovered.

For more information on Food Safety/Preservation or Preparation, please call your local County Extension Office or call Angela Treadaway your Regional Food Safety/Preservation/Preparation Extension Agent at 205-410-3696 or email her at treadas@aces.edu