



Cooperative Extension Service  
Institute of Food and Agricultural Sciences

## Selecting, Preparing and Canning: Peach Pie Filling<sup>1</sup>

United States Department Of Agriculture, Extension Service<sup>2</sup>

**Quality:** Select ripe, but firm fresh peaches. Red Haven, Redskin, Sun High, and other varieties of similar quality are suitable.

**Yield:** 1 quart or 7 quarts.

**Procedure:** (See Table 1 for suggested quantities.) Peel peaches. To loosen skins, submerge peaches in boiling water for approximately 30-60 seconds, and then place in cold water for 20 seconds. Slip off skins and prepare slices 1/2-inch thick. Place slices in water containing 1/2 tsp. of ascorbic acid crystals or six 500-milligram vitamin C tablets in 1 gallon of water to

prevent browning. For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine water, sugar, Clear Jel®, and, if desired, cinnamon and/or almond extract in a large kettle. Stir and cook over medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil sauce 1 minute more, stirring constantly. Fold in drained peach slices and continue to heat mixture for 3 minutes. Fill jars without delay, leaving 1 inch head-space. Adjust lids and process immediately.

Process pints or quarts 30 minutes in Boiling Water Bath

Table 1. Peach Pie Filling

	Quantities of Ingredients Needed For	
	1 Quart	7 Quarts
Sliced fresh peaches	3-1/2 cups	6 quarts
Granulated sugar	1 cup	7 cups
Clear Jel®	1/4 cup + 1 tbsps	2 cups + 3 tbsps
Cold water	3/4 cup	5-1/4 cups
Cinnamon (optional)	1/8 tsp	1 tsp
Almond extract (optional)	1/8 tsp	1 tsp
Bottled lemon juice	1/4 cup	1-3/4 cups

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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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