



**SOUTH DAKOTA STATE  
UNIVERSITY EXTENSION**

# Apples

**In season:**



**Fall**

**Preserve it  
to enjoy year  
round!**

## Water Bath Canner

### 1. Prep

- Fill canner with 2 to 3 inches water and begin to warm
- Wash, peel, core and slice apples
- Cover with water and boil 5 minutes
- Prepare hot syrup mix of 5 ¼ cups water and 2 ¼ cups sugar

### 2. Pack

- Fill clean jars with slices and cover with hot syrup, leaving ½ inch headspace
- Remove air bubbles
- Wipe jar rims
- Tighten rings fingertip tight

### 3. Processing

Fill canner with jars. Add water so that jars are covered by 2 inches of water

- » Process 20 minutes
- » Altitudes above 1,000 feet require adjustment in processing time

Feet Above Sea Level	Increase in Processing Time
1,001-3,000	5 minutes
3,001-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes

## Freezing

**Process:** Unsweetened Dry Pack

- Select crisp and firm apples
- Wash, peel, core and slice apple
- Steam slices 3 minutes
- Plunge into ice water 3 minutes
- Drain
- Pack into freezer containers
- Seal and freeze
- You may pack apple slices in water or unsweetened juice. Juice may help slices retain a better texture and color.

## Drying

**Process:** Dehydrator

- Wash, core and slice apples
- Treat with Fruit Fresh
- Set dehydrator to 140 degrees F
- Arrange slices in a single layer on racks
- Rotate slices and racks during drying process
- Dry 6-12 hours, varying by thickness of slices



## Tips/Tricks:

An average of 19 pounds is needed per canner load of 7 quarts; an average of 12 ¼ pounds is needed per canner load of 9 pints.

*Source: National Center for Home Food Preservation*

## Canned Applesauce

### Ingredients

- 21 pounds apples
- 1 teaspoon ascorbic acid (optional)
- 1/8 cup sugar (optional)

### Directions

1. Wash, peel and core apples. If desired, place sliced apples into 1 gallon of water containing 3 grams ascorbic acid, to prevent browning and drain.
2. Place drained apple slices and 1/2 cup water into a large saucepan. Stirring occasionally to prevent burning. Heat quickly until tender; about 5 to 20 minutes.
3. Press through a sieve or food mill or skip the pressing if a chunk-style sauce is preferred.
4. Sauce may be packed without sugar but if desired, add 1/8 cup sugar per quart of sauce. Reheat sauce to boiling.
5. Fill hot jars with hot apple sauce, leaving 1/2 inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel.
6. Secure lids and process using a water bath for 20 minutes (altitudes above 1,000 feet require an increase in processing time, see [Altitude Adjustments for Home Canning](#) on the SDSU Extension website).

Yield: Makes about 7 quarts

Sources: [extension.sdstate.edu/canned-applesauce](https://extension.sdstate.edu/canned-applesauce)

## Canned Apple Butter

### Ingredients

- 8 pounds apples
- 2 cups apple cider
- 2 cups vinegar
- 2 1/4 cups white sugar
- 2 1/4 cups packed brown sugar
- 2 Tablespoons cinnamon
- 1 Tablespoon ground cloves

### Directions

1. Wash, remove stems, core and quarter fruit.
2. In a large saucepan, cook apples slowly in cider and vinegar until soft. Press fruit through a colander, food mill or strainer.
3. Cook fruit pulp with sugar and spices, stirring frequently. To test for doneness, remove a spoonful and hold it away from steam for 2 minutes. It is done if butter remains mounded on the spoon.
4. Fill hot mixture into hot pint jars, leaving 1/4 inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel.
5. Secure lids and process in a water bath canner for 5 minutes (Altitudes above 1,000 feet requires an increase in processing time see [Altitude Adjustments for Home Canning](#) on the SDSU Extension website).

Yield: Makes 8 to 9 pints

Sources: [nchfp.uga.edu/how/can\\_02/apple\\_butter.html](https://nchfp.uga.edu/how/can_02/apple_butter.html)

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and videos at  
[extension.sdstate.edu](https://extension.sdstate.edu)**