



[Canned Cinnamon Apples](#)

Recipe and Tutorial Photos found on AnnsEntitledLife.com

Prep Time: 25 minutes

Cook Time: 40 Minutes

Canned Cinnamon Apples Ingredients:

- 6 pounds Apples
- 1 TBSP Lemon Juice
- 2¼ cups Sugar
- 1 tsp Cinnamon
- Pinch Nutmeg
- ½ tsp salt
- 5 cups water + more for water bath

Canned Cinnamon Apples Directions:

- Wash your canning jars, lids, gaskets, screw tops in the dishwasher on sanitize, boiling water on the stove, or extremely hot sink water.
- Wash, peel, core, and slice your apples, tossing with lemon juice as needed to keep the sliced apples from browning.
- In a medium stock pot over medium heat combine sugar, cinnamon, nutmeg, salt, and water and simmer for 20 minutes.
- Place sliced apples into jars leaving about ½ an inch of head space in the top.
- Ladle hot syrup into each jar, filling with enough liquid to cover apples. Gently push down apples to submerge and release any air bubbles.
- Top with lids and loosely tighten rings.
- Completely submerge jars in a large stockpot of water using either a canning basket or tongs and allow to boil for 25-30 minutes.
- Remove carefully from the water bath and allow jars to cool completely before removing rings and storing.
- Tip: Store the jars without the screw top rings on so you can keep an eye on the seal of the lid and make sure it is not compromised during canning and storage.

- Makes 18 servings Cinnamon Apples