

Pie Pack Method of Canning Fruits

The pie pack method is often used when canning small quantities of fruit for pies. Pie packed fruit is processed for the same length of time as hot packed fruit; however, the preparation is different because pie packed fruit is canned in its own syrup.

Cane berries, bush berries, rhubarb, sour cherries and apples are the fruits most often canned using the pie pack method. Do not use this method for vegetables.

METHOD I

Select fully ripe fruit or berries. Wash and drain. Prepare as for canning.

Put fruit in kettle and mix with sugar. (The amount of sugar depends on family taste.) Let stand until enough juice is drawn from fruit to cover bottom of kettle.

Set kettle on range. Use medium heat, stirring gently until juice nearly covers fruit. (Heating the fruit with sugar draws out more juice and shrinks fruit for a better pie filling.)

Fill jars loosely and seal. Process in a water bath using the time tables for hot packed fruit or berries.

METHOD II

Select fully ripe fruit or berries. Wash and drain. Prepare as for canning.

Put fruit in covered casserole and mix with sugar. (The amount of sugar depends on family taste). Cover. Place in 225° oven for 1/2 hour to 1 hour or until juice covers fruit.

Place in jars and process in water bath using time tables for the hot pack method.

Prepared by Carolyn Raab, Extension Foods and Nutrition Specialist

4-H 93315

Reprinted July 1985



Extension Service, Oregon State University, O. E. Smith, director. Produced and distributed in furtherance of the Acts of Congress of May 8 and June 30, 1914. Extension work is a cooperative program of Oregon State University, the U.S. Department of Agriculture, and Oregon counties. Extension invites participation in its programs and offers them equally to all people.