



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Blueberry Pie Filling

Yield: 1 quart/2 pint jars or 7 quarts/14 pint jars (See Table 1)

Select fresh, ripe, and firm blueberries. Unsweetened frozen blueberries may be used. If sugar has been added, rinse it off while fruit is still frozen.

Wash and drain fresh blueberries.

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 sugar and Clear Jel® in a large kettle. Stir. Add water and, if desired, food coloring. Cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained berries immediately and fill jars with mixture without delay, leaving 1 inch headspace. Adjust lids and process immediately according to the recommendations in Table 2.



Ladle hot pie filling into hot jars, leaving 1" inch headspace. Remove air bubbles and adjust headspace, add more pie filling if needed. Wipe rims; place lids and rings on jars. Tighten rings only finger tight.

Place jars in canner a boiling water or atmospheric steam canner. Process for: 0-1000 ft. = 30 minutes, 1001-3000 ft = 35 minutes, 3001-6000 ft = 40 minutes, above 6000 ft.= 45 minutes

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Cool jars for 12-24 hours, wash, label, and store in a cool dark place.

Table 1. Blueberry Pie Filling.		
	Quantities of Ingredients Needed For	
	1 Quart	7 Quart
Fresh or thawed blueberries	3-1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 tbsp	6 cups
Clear Jel®	1/4 cup + 1 tbsp	2-1/4 cup
Cold water	1 cup	7 cups
Bottled Lemon Juice	3-1/2 teaspoons	1/2 cup
Blue food coloring (optional)	3 drops	20 drops
Red food coloring (optional)	1 drop	7 drops

Source: National Center For Home Food Preservation https://nchfp.uga.edu/how/can_02/can_pie/blueberry_filling.html

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