## Apples\n

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**Preparation** – **Syrup Pack** is preferred for apples to be used for uncooked desserts or fruit cocktail. A sugar or dry pack is good for pie making. \n

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Select full-flavored apples that are crisp and firm, not mealy in texture. Wash, peel and core. Slice medium apples into twelfths, large ones into sixteenths. \n

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**Syrup Pack** – Use cold 40 percent [syrup](https://nchfp.uga.edu/how/freeze/syrups.html). To prevent browning, add 1/2 teaspoon (1500 mg) ascorbic acid to each quart of syrup. \n

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Slice apples directly into syrup in container starting with 1/2 cup syrup to a pint container. Press fruit down in containers and add enough syrup to cover. Leave [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Place a small piece of crumpled water-resistant paper on top to hold fruit down. Seal and freeze. \n

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**Sugar Pack** – To prevent darkening, dissolve 1/2 teaspoon (1500 mg) ascorbic acid in 3 tablespoons water. Sprinkle over the fruit. Or, apple slices can be steam blanched for 11/2 to 2 minutes. \n

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Mix 1/2 cup sugar with 1 quart (1 1/4 pounds) of fruit. Pack apples into containers and press fruit down, leaving [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Seal and freeze. \n

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**Dry Pack**– Follow the directions for **Sugar Pack**, omitting the sugar. Treated apple slices can also be frozen first on a tray and then packed into containers as soon as they are frozen. \n