

# Canned Peaches

from [homemadecrackers.blogspot.com](http://homemadecrackers.blogspot.com)

Remove the skins by putting the peaches in boiling water for about a minute and then into cold water. The skins should slide off very easily

Slice the peaches around any unwanted critters or wormholes and put into a 1 gallon bowl of water mixed with 3000mg crushed vitamin c (this helps to maintain their colour)

Put peaches into boiling syrup.

I used a very light syrup of 6 1/2 cups water and 3/4 cup sugar

Once the peaches in the syrup have returned to a boil spoon into sterilized jars, cover with syrup, wipe rims and seal