

Cinnamon Apple Jelly Recipe

written by The Recipe Exchange | October 5, 2017

Ingredients

7 cups unsweetened bottled apple juice
1 package (1-3/4 ounces) powdered fruit pectin
2 teaspoons butter
1 cup red-hot candies
9 cups sugar

Directions

Place the apple juice in a large kettle. Stir in pectin and butter. Bring to a full rolling boil over high heat, stirring constantly. Stir in candies until dissolved. Stir in sugar; return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat; skim off foam. Pour hot mixture into hot sterilized jars, leaving 1/4-in. headspace. Adjust caps. Process for 5 minutes in a boiling-water bath. Yield: about 13 half-pints.