

Honey Apple Jelly

written by The Recipe Exchange | December 26, 2023

Ingredients

1 3/4 cup honey
1 cup clear apple juice
1 tablespoon lemon juice
3 ounces liquid pectin

Directions

Combine the honey, apple juice and lemon juice in a large pan. Bring the mixture quickly to a boil over high heat and stir in the liquid pectin.

Bring to a full boil (one that cannot be stirred down) and boil for exactly 1 minute. Remove from heat and stir. Skim off any foam that appears on the top. Pour into sterilized jars and process in water bath for 10 minutes. Store in a cool dry place.