

Apple Pie Jelly

written by The Recipe Exchange | October 5, 2017

Ingredients

4 cups apple juice (bottled)
1 tablespoon maple syrup (pure)
5 cups sugar
3 teaspoons cinnamon
1 teaspoon nutmeg
1 3/4 ounces dry pectin

Directions

Place apple juice, maple syrup, cinnamon and nutmeg in a heavy saucepan.

Add the pectin and bring to a hard boil over high heat until it dissolves into the juice.

Slowly stir in the sugar and bring back to a rolling boil over high heat. Boil for one full minute (I still prefer 220 degrees on the candy thermometer!).

Remove from heat and skim off foam with a metal spoon.

Pour into jars (about 12 1/4 pint jars, or 6 1/2 pints), put on lids and process in a hot water bath for 15 minutes.