

Spiced Apple Jelly

written by The Recipe Exchange | October 28, 2017

Ingredients

3 cups apple juice
4 Tbsp classic pectin
1 teaspoon ground mace
1½ teaspoon ground cloves
1½ teaspoon ground cinnamon
3 cups sugar

Directions

Add apple juice, pectin, mace, cloves, and cinnamon to pot and cook to a full rolling boil.

Stir in sugar to dissolve, and bring to a rolling boil. Cook for 1 minute.

Remove from heat, skim away froth.

Pour into hot sterilized jars, and process in water bath for 10 minutes.

Makes about four 1/2 pint jars.