

Candy Apple Jelly

written by The Recipe Exchange | October 28, 2017

Ingredients

4 cups of Apple Juice
1/2 cup Cinnamon Heart Candies
1 package Pectin
4 1/2 cups of Sugar

Directions

In a large saucepan, mix the juice, candies, and pectin. Bring it to a full boil, stirring constantly. Stir in the sugar and bring it back to a boil. Boil for about 2 minutes, stirring constantly. Remove from the heat and ladle into hot sterilized jars, leaving 1/4 inch of head space. Place the new lids on top of your jars and close them up with the metal bands until they're just finger tight. Process in a boiling water canner for 5 minutes.