

Five Spice Cider Jelly

written by The Recipe Exchange | October 6, 2017

Ingredients

1 quart apple cider
1 package (1-3/4 ounces) powdered fruit pectin
2 tablespoons fresh lemon juice
5-1/2 cups sugar
1 teaspoon five spice powder (cassia cinnamon, cloves, star anise, anise seed, and ginger)
7 half pint jars, lids, and rings

Directions

Preheat oven to 200. Place jars, lids and rings on a cookie sheet in the oven, and leave for at least 20 minutes.

In a large sauce pan combine the apple cider, pectin, and lemon juice, over high heat. Stir constantly. When the mixture boils, quickly stir in sugar. Continue stirring until the mixture boils for 2 minutes.

Remove from the heat. Skim off any foam that may have formed on the top of the jelly. Stir in the five spice powder before you pour the hot jelly into sterilized jars. Be sure to leave a fourth of an inch from the top unfilled.

Put lids and rings onto the jars, wiping off any jelly that may have gotten on the sides. Seal firmly and invert, lid side down on the counter for one hour. Return to right-side-up and store. Once opened keep refrigerated.