

# 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.