



# Easy Apple Pie Jam

## Ingredients

- 6 cups apples (around 7 medium-sized apples)
- 2 tablespoons fresh lemon juice (no bottle "stuff" used here) \*\*
- ¼ teaspoon finely ground allspice
- 1 heaping teaspoon best cinnamon (less if you like)
- 1 teaspoon butter (cuts down on the foam) omit if you choose
- 3 1/2 cups (700 grams) white organic cane sugar
- ¾ cup brown sugar (200 grams) we use sugar in the raw
- 1 box Sure-Jell Fruit Pectin (1/3 cup if bought in bulk)
- 1 cup fresh apple cider (not cider vinegar)
- 1/4 cup filtered water

## Instructions

- If using the water bath canner, now is the time to get that pot of water boiling since it will take some time to boil.
- Place all ingredients in the pot EXCEPT the sugar, which will go in after a boil
- Boil to a full rolling boil, one which will not stop boiling when stirred
- Stir constantly to prevent sticking
- Add all the sugar at once, constantly stirring
- Return to a full rolling boil; boil and stir for one full minute
- Remove from heat
- Fill jars within 1/8 inch from the top of the jars
- The jelly should "sheet" at this point or adding a little to a cold plate should show it to have "jelled"
- Wipe the rim clean with a white lint-free towel
- Water-bath the jam