

Apple Jelly Low Sugar

Recipe

4 cups fresh Apple Juice

1 and 1/2 cups Sugar

1 Tbsp. Lemon Juice

In a large sauce pan, over a medium heat, add apple juice, sugar and lemon juice. Stir gentle until the sugar is dissolved. Turn stove top heat to high and bring apple juice to a boil, stirring continuously. Cook apple juice to its gelling point. (The apple liquid will become thick and syrupy. If you are using a candy thermometer this will be around 220-225 degree Fahrenheit.) Skim foam and discard. Remove from heat. Ladle immediately into hot canning jars or freezer canning containers, leaving a 14 inch head space. Process 10 minutes in water bath canner.