

## **Sugar-Free Apple-Pear Jam**

### **Ingredients**

7 cups apples and pears, peeled, cored and diced - I used 5 pears and 5 apples (you should end up with 3 cups mashed fruit after it is cooked)

3/4 cup unsweetened apple juice

2 Tbsp bottled lemon juice + 2 tbsp for bowl of water

1 box + 1 tsp Sure-Jell pink box

2 cups Splenda, divided

1/2 tsp butter

Fill a large bowl 3/4 full and add 2 Tbsp lemon juice. Place fruit in bowl as you peel it, so fruit doesn't turn brown before you are ready to dice and cook. Cook diced apples and pears (covered) in 3/4 cup apple juice until soft... bring to a boil and then simmer about 15 to 20 minutes. Stir occasionally so they don't scorch. When fruit is soft, drain about 1/2 to 3/4 cup of juice off and either discard or save for something else. Mash fruit with a potato masher (the one with the little holes works best.) You want very small chunks, and should now have 3 cups of mashed fruit. Pour into a large stainless steel or enamel pan, and add 2 Tbsp lemon juice. Mix 1/2 cup Splenda with 1 box + 1 tsp of Sure-Jell Light (pink box) - For the extra one teaspoon of pectin, I used Ball No Sugar pectin. Stir mixture into the fruit and mix it well. Add 1/2 tsp butter. Bring to a boil on high or medium-high heat, stirring constantly. Whisk in the remaining 1 1/2 cups Splenda. Mix well. Bring to a full rolling boil and boil 1 minute. Remove from heat and ladle into hot, sterile jars. Process in water bath 10 minutes for pints. Makes 1 1/2 pints