

Peach Preserves using Splenda instead of Sugar makes 4-5 pts

4 1/2 lbs (5 cups) peaches crushed, (I used white)

1 cup water or any unsweet flavored fruit juice

juice of 1/2 lemon (optional)

1 box NSN Pectin (no sugar needed)

1 1/2 cups splenda (depending on sweetness of your peaches)

Directions

Prepare peaches as directed (crushed leaving some chunks), add juice or water &

lemon juice to 6-8 qt pot. Gradually stir in pectin so not to get lumps, bring to boil on med-high heat stirring constantly. If using sugar or sweetner add at end of cooking, if using sugar return back to boil for 1 min stirring constantly, skim off foam.

Ladle into hot sterilized jars leaving 1/4 head space, wipe each rim, add lids & rings. Hwb for 5 min. Let cool 12-24 hrs. I place mine on a towel & cover them w another towel till next day. Ping Ping!