

## **Raspberry Jam**

3 pints fresh or 3 bags (12 oz each) frozen unsweetened red raspberries

1 cup unsweetened apple juice

1/4 cup sugar

2 Tbsp. sweet 'n low

1/2 cup water 2 envelopes unflavored gelatin

Combine all ingredients except water and gelatin. Bring to a boil, stirring frequently, 20 to 30 minutes or until slightly thickened. In small saucepan, over low heat, combine water and gelatin; cook until dissolved.

Stir into raspberry mixture. Process 10 minutes in water bath canner. Makes 4 8-oz jars