

## Apple Pie Jam

Ingredients: 6 - cups peeled and diced Granny Smith apples (6-7 medium apples)

½ - cup water

½ - teaspoon of butter

3 - cups white sugar

2 - cups packed brown sugar

¾ - teaspoon ground cinnamon

1/2 tsp. nutmeg

1-1.75 oz box sure-jell- fruit pectin

Directions: Cook apples, water and butter over low heat, stirring until apples are soft but not mushy.

Stir in pectin and bring to a full rolling boil, stirring constantly.

Add sugars and cinnamon and bring back to a boil (220 degrees use a candy thermometer), stirring constantly.

After the mixture comes to a full boil and reaches 220 degrees boil for one full minute. Remove from heat and skim off foam (if there is any).

Pour into hot jars, leaving 1/4 inch head space. Process jars in boiling water bath for 10 minutes.

Recipe yields: 7 - half pint jars