

Apple Pie Spice Jelly By Janice Disbrow Roberts on Thursday, August 22, 2013 at 7:50pm

Ok guys this is how i did this...

I started by peeling (only because my apple skins didnt look too good...) Then i chopped the apples Coursely... some just in half.... I added enough water to cover the apples... prolly 10 cups ? I boil them down to just about the consistency of chunky apple sauce.... cores and all...Then i took my spaghetti strainer.... And took my puree and strained it.... Mushing it a little to get some of that pulp.... in my juice... (Free Pectin) Taste it.... It may sweet it may not... Mine was not.... And didnt have much flavor.... So i added 2 Tblspoons... Of apple pie spice (hence the name) Then i added 1 TBSP of cinnamon And then 1 teaspoon of geround cloves.... To my juice.... I then Tasted it again.... It was still missing the sweetness.... But i knew that would be added when i made the jelly..

So i measured out my sugar that the sure gel package called for for Apple jelly.... It called for 9 cups..... i cut that down too 8 cups.... i also measured out the juice i had just made.... Which now i cant remember how much that was.... but if you just follow the direction of the pectin you will be just fine....

I then heated my jars as im about to fill them.... hot jar.... Hot product... Water bathed the jelly for 5 minutes.... According to the pkg instructions...

There you have it.... Apple Pie Spice jelly.... :) Hope you all Enjoy !!!