



Pink Lady® Apple Jam



Ingredients:

- ♥ 1.5kg Pink Lady apples, peeled, cored and sliced
- ♥ ½ cups water
- ♥ 2 cups sugar
- ♥ ¾ tsp cinnamon

Method:

1. In a large saucepan, combine the apples and water and bring to a boil over med-high heat
2. Reduce heat and simmer, stirring, until apples are soft. (Approx. 30 minutes)
3. Transfer the apple mixture to a food processor and puree (this can be done in multiple batches if need be) In a large saucepan, combine the apples and water and bring to a boil over med-high heat
4. Reduce heat
5. Place pureed apples into a clean saucepan and add the sugar and cinnamon
6. Bring to a boil over med-high heat, stirring often
7. Reduce heat and simmer, still stirring, until puree thickens and holds its shape on a spoon
8. Ladle hot jam into prepared, hot jars, leaving ¼ headspace



Created by



Pink Lady®

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