

## Apple Cranberry Jam Recipe

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- 7 cups apples, peeled, cored, & diced
- 3 cups cranberries, coarsely chopped
- 2 cups water
- 5 cups sugar
- 6 Tbsp pectin



- Measure 1/2 cup of the sugar into a small bowl and add the pectin. Combine.
- Measure the remainder of sugar into a medium size bowl and set aside.
- Place fruit & water in a large saucepan, turn burner to medium-high.
- Cook until fruit is tender and comes to a rolling boil.
- Add pectin mixture and stir in. Continue stirring to prevent scorching.
- Bring to a rolling boil and add remainder of sugar all at once.
- Return to a rolling boil and boil for 1 minute. Turn burner off.
- Ladle into hot jars, wipe rims, center canning lids on jars and screw bands into place.
- Process for ten minutes.

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