

Nancy's Apple Pie Jam

For those of you who love apple pie, this is for you. It is delicious on your morning toast but even better over vanilla ice cream, or with a piece of cheddar cheese. My Dad always said, "Apple Pie without cheese is a kiss without a squeeze!" He loved my Mum's apple pie and I am sure he would have approved of this jam too!

6 cups of cored, peeled and finely chopped apples (8 Macs & 3 Royal Gala apples)

$\frac{3}{4}$ c of chopped sultana raisins

2 c pure & no added sugar apple juice

$\frac{1}{4}$ c bottled lemon juice

2 c white sugar (optional if you want to lower the sugar content of this jam)

1 tsp ground cinnamon

$\frac{1}{4}$ tsp ground nutmeg

1 box Bernardin 'No sugar needed' Fruit Pectin'

Peel, core, and quarter apples. Place in a food processor to finely chop, only for a few seconds but not puree. Measure out 6 cups in a large stainless-steel saucepan. Quickly add lemon juice, and apple juice so your chopped apples won't turn brown. Add in chopped raisins and spices.

On med heat, and while stirring, cook for about 5 minutes to soften the fruit. Stir in the 'No sugar needed' pectin. Keep stirring until it is well incorporated and cook for a few minutes. Gradually stir in all the sugar and bring the mixture back to a boil. (Sugar is optional because you are using this kind of pectin). Bring this mixture to 100C degrees.

Carefully ladle this jam into hot sterilized jars, leaving $\frac{1}{2}$ " or 1cm headspace. Remove air bubbles with a non-metallic utensil and adjust headspace. Wipe rim with a clean cloth. Centre lid on the jar and screw metal ring on until resistance is met, increase to fingertip tight.

Process in hot water canner for 10min. Turn off the heat and remove lid. Then after 5 min carefully lift jars out without tipping and place on a tea towel on the counter to fully cool and seal. Do not tighten the metal band. Store in a cool dark place.

Yields approximately 7 250ml jars