



Raspberry Apple Jam



YIELD: 8 - 250ML FREEZER JARS PREP: 30 MIN PROCESS: 10 MIN

Ingredients

- 3 c. Crushed Raspberries
- 7 c. Sugar
- ¼ c. Lemon Juice
- 2 C. Unsweetened Applesauce
- 1 Pouch Original Fruit Pectin
- ½ Tsp. Butter

Directions

1. In a large saucepan combine raspberries, applesauce, lemon juice, butter and pectin. The butter is used to reduce foaming.
2. Bring mixture to a rolling boil and stir in the sugar, stir constantly.
3. Return mixture to a full rolling boil and boil hard for 1 minute, stirring constantly.
4. Remove from heat and pour into hot jars and complete the normal canning process.