

Making Jams and Jellies

Apple Cherry from Frozen Concentrated Juice with powdered pectin

- 12 ounces concentrated Apple Cherry, thawed
- 2½ cups water
- 4½ cups sugar
- 1 box powdered pectin

Yield: 5 or 6 half-pint jars

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure:

To Make Jelly—[Sterilize canning jars](#). Measure sugar and set aside. Mix juice and water in a saucepot. Stir in powdered pectin. Bring to a full boil over high heat, stirring constantly. At once stir in sugar. Stir and bring to a full rolling boil that cannot be stirred down. Boil hard for 1 minute, stirring constantly.

Remove from heat; skim off foam quickly. Pour hot jelly immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

Table 1. Recommended process time for **Apple Cherry Jelly** in a boiling water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

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