



Lewis County

Master Food Preserver

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and
Preservation



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Apple-Maple Jam

4 – 5 Half-Pint Jars

2 lbs apples
2 c. water
½ t. ground cinnamon
½ c. lemon juice
4 t. calcium water
½ c. maple syrup
3 t. Pomona's pectin powder

Prepare calcium water.

Peel apples, remove stems and cores, and dice. Combine diced apples in a saucepan with the 2 cups of water. Bring to a boil over high heat, reduce heat, and then simmer, covered, for 5 to 10 minutes, or until apples are soft, stirring occasionally. Remove from heat.

Measure 4 cups of cooked apples and return the measured quantity to the saucepan. Add cinnamon, lemon juice, and calcium water, and mix well.

In a separate bowl, combine maple syrup and pectin powder. Mix thoroughly and set aside.

Bring apple mixture back to full boil over high heat. Slowly add pectin-maple syrup mixture, stirring constantly. Continue to stir vigorously for 1 to 2 minutes to dissolve pectin while the jam comes back up to a boil. Once the jam returns to a full boil, remove it from the heat.

Ladle jam into hot jars, leaving ¼ inch of headspace. Remove trapped air bubbles, wipe rims with a damp cloth, put on lids and screw bands, and tighten fingertip tight. Process in boiling water bath for 10 minutes. Turn off heat and allow canner to sit untouched for 5 minutes, then remove jars and allow to cool undisturbed for 12 to 24 hours. Check seal and store.

Source: Preserving with Pomona's Pectin