



Lewis County

Master Food Preserver

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and
Preservation



Lewis County
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Apple Pie Jam

4 cups tart apples, peeled and finely chopped
2 Tablespoons lemon juice
1 teaspoon ground cinnamon
¼ teaspoon ground allspice
4 cups sugar
1 cup firmly packed light brown sugar
1 box pectin
½ teaspoon butter

- Add water to chopped apples to measure 4 cups. (This is NOT 4 cups each, but water placed on top of the diced apples to come up to the 4 cup mark.)
- Place apples and water into large, heavy saucepan.
- Stir in lemon juice, cinnamon and allspice.
- Measure sugars.
- Stir pectin into fruit.
- Add butter.
- Bring mixture to a full rolling boil on high heat, stirring constantly.
- Quickly stir in both sugars.
- Return to a full rolling boil and boil exactly 1 minute, stirring constantly.
- Remove from heat.
- Skim off any foam with a metal spoon.
- Ladle quickly into hot, clean jars, leaving ¼ inch headspace.
- Wipe jar rims and threads.
- Cover with two piece lids.
- Screw bands finger tight.
- Process in boiling water bath for 10 minutes.

Recipe from Certo Pectin insert.