



## *Apple Jelly*

Makes 2 small jars

3 lbs baking apples, minced with peel and seeds  
3 1/2 cups water  
3 tbsp lemon juice  
Sugar

Cover apples with water and lemon, and bake 30 minutes, until they are soft, stirring occasionally with a wooden spoon.

Pour in a cheesecloth-lined bowl, wrap cloth, hang and let drain 6 to 8 hours. (Do not twist cloth as this will make the jelly cloudy.)

Measure the juice and use 2 cups of sugar per 2 1/2 cups of juice.

Stir over low heat until sugar is completely dissolved, then boil quickly 10 to 12 minutes (or until thermometer reaches 220°F).

Skim and store in hot jars.

Seal jars with lid.

*Charm your family members  
with famous Lafrance traditions!*