

Quick Cran-Apple Butter
Makes about 4 (8 oz) half pints

You will need:

1 cup sugar

1/2 cup brown sugar

1 (1.59-oz) pkg Ball® Simple Creations® Freezer Jam Fruit Pectin

3/4 tsp cinnamon

1/4 tsp allspice

1/4 tsp nutmeg

1 large orange

1 cup fresh or thawed, frozen cranberries

4 cups peeled, cored, coarsely chopped apples (about 4 med)

1 Tbsp lemon juice

4 Plastic Ball® (8 oz) Freezer Jars

STIR sugar, brown sugar, contents of pectin package, cinnamon, allspice and nutmeg in a bowl until well blended. Set aside.

ZEST orange. Set zest aside. Cut orange in half. Over a 1 cup liquid measure, squeeze orange halves to yield 1/4 cup juice. Set aside.

PULSE cranberries in a blender until finely chopped. Add apples, orange juice and lemon juice. Blend until smooth, about 30 seconds. Add apple-cranberry puree and orange zest to the pectin mixture. Stir 3 minutes.

LADLE jam into clean 8-oz plastic freezer jars to fill line. Twist on lids. Let stand until thickened, about 30 minutes. Serve immediately, refrigerate up to three weeks or freeze up to one year.