

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

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
5 cups peeled, cored, coarsely chopped apples (about 5 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.

ADD apples and lemon juice to food processor or blender. Blend until smooth, about 30 seconds. Add apple puree to pectin mixture. Stir 3 minutes.

LADLE jam into clean 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.