

Mom's Apple Pie in a Jar (taken from Bernardin)

This is really yummy added to oatmeal or yogurt for breakfast or a snack.

Makes 4-5 x 250 ml jars

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| 6 c. | Peeled, chopped Granny Smith apples |
| 1 | Lemon, juiced and peel grated |
| 2 c. | Unsweetened apple juice |
| $\frac{3}{4}$ c. | Raisins or dried cranberries |
| 1 tsp. | Ground Cinnamon |
| 1pkg | Bernardin No Sugar Needed Pectin |
| 1½ c. | Granulated sugar or Splenda |

Combine apples, lemon peel and juices in stainless steel aucepan. Bring to a boil; boil gently several minutes until apples begin to soften. Remove from heat, whisk in pectin; add dried fruit and cinnamon. Return mixture to a boil.

Ladle fruit in hot jar with $\frac{1}{4}$ inch (0.5 cm) head space. Using non-metallic utensil, remove air bubbles. Wipe jar rim, center snap lid on jar. Apply screw band securely and firmly until resistance is met-fingertip tight. DO NOT overtighten. Place jar in canner.

Cover canner, bring water to a boil. Boil jars 10 minutes. Remove jars without tilting.

Cool upright, undisturbed for 24 hours. Do not retighten screw bands. After cooling check jar seals. Sealed lids curve downward. Remove screw bands, wipe and dry bands and jars. Store screw bands separately or replace loosely on jars as desired. Label and store jars in a cool, dark place.

