**Apple Jelly without Pectin**

without added pectin

* 4 cups apple juice (about 3 pounds apples and 3 cups water)
* 2 tablespoons strained lemon juice, if desired
* 3 cups sugar

**Yield:** About 4 or 5 half-pint jars

Please read [Using Boiling Water Canners](https://nchfp.uga.edu/publications/uga-publications/using-boiling-water-canners) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](https://nchfp.uga.edu/publications/usda-publications).

**Procedure:** [Sterilize canning jars](https://nchfp.uga.edu/how/can/general-information/sterilization-of-empty-jars) and prepare two-piece canning lids according to manufacturer's directions.

**To prepare juice.** Select about one-fourth underripe and three-fourths fully ripe tart apples. Sort, wash, and remove stem and blossom ends; do not pare or core. Cut apples into small pieces. Add water, cover, and bring to boil on high heat. Reduce heat and simmer for 20 to 25 minutes, or until apples are soft. [Extract](https://nchfp.uga.edu/how/make-jam-jelly/extracting-juice-for-jelly) juice.

**To make jelly.** Measure apple juice into a kettle. Add lemon juice and sugar and stir well. Boil over high heat to 8 degrees F. above the boiling point of water, or until jelly mixture sheets from a spoon. Remove from heat; skim off foam quickly.

Pour hot jelly immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

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| **Table 1.** Recommended process time for **Apple Jelly** in a boiling water canner. |
|   | **Process Time at Elevations of** |
| **Style of Pack** | **Jar Size** | **0 - 1,000 ft** | **1,001 - 6,000 ft** | **Above 6,000 ft** |
| Hot | Half-pintsor Pints | **5 min** | 10 | 15 |

This document was adapted from "How to Make Jellies, Jams and Preserves at Home." Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005.

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