

Ingredients:

6 cups Diced peeled apples (1/8")
1/2 cup Water
1/2 teaspoon Butter
1 package Powdered fruit pectin
3 cups Sugar
2 cups Packed brown sugar
1/2 teaspoon Cinnamon
1/4 teaspoon Nutmeg

Directions:

1. Mix apples, water and butter. Cook over low heat, stirring, until apples are soft. Stir in pectin; bring to a full boil stirring constantly. Add sugars, cinnamon and nutmeg. Return to rolling boil; boil, stirring, 1 minute. Remove from heat; skim foam.
2. Pour into hot jars leaving 1/4" headspace. Process in boiling water bath 10 minutes.