

### Ingredients:

1 Kg Apples  
500 gms Sugar  
2 tsp Citric acid  
1/2 tbsp Water  
Sodium benzoate (pinch)

### Directions:

1. Peel the apples and cut into thin pieces.
2. Add water and steam it for 2 minutes.
3. Keep it for cooling.
4. Grind it properly.
5. Add sugar and cook it over medium heat.
6. Stir till the mixture turns thick.
7. Dissolve the citric acid in water.
8. Add the citric acid solution to the mixture.
9. Boil it for 2 minutes.
10. Now add a pinch of Sodium Benzoate dissolved in water.
11. Add flavoring color.
12. Pour in sterilized jars.
13. Apple Jam is ready.