



Hay Day Kitchen

Apple Jam

The Hay Day Kitchen is back this month with Apple Jam! And this jam goes perfectly with some freshly baked bread!

Here is the recipe and video, so you can easily follow along step-by-step.

 **YouTube**

<https://youtu.be/GdqSPSXVjtU>

Ingredients!

5 Red apples (~4 cups)

2 tbsp Cinnamon (powder)

3/4 cup Sugar

1 cup Apple juice

Prep time: 1 h

Portion size: 2-3 jars of ready jam

Equipment: knife, cutting board, measuring spoons, measuring cups, cooking pot, wooden spoon, stove, blender, ladle (or spoon) and 2-3 mason jars



Method!

- Begin by washing the apples well.
- Cut apples into big slices, leaving out the core. Make sure to cut as close as possible to the core, so that you don't waste any of the apple-y goodness.
- Dice the slices into small cubes, until you have roughly 4 cups of diced apples.
- In a cooking pot, add in the apple cubes, cinnamon and apple juice.
- Boil for 20 min on medium heat. Gently, stir as it boils.
- Remove from heat and pour the mixture into a blender.
- Spin for a couple of rounds to break the texture. Add more apple juice, if needed.
- With a ladle or spoon, scoop the finished jam into clean mason jars, cover tightly and set them aside to cool down.



Tip!

Cool down the jam faster by placing the jam in the jars in a dish filled with cold water.

Store the jam in the fridge and enjoy with some freshly baked bread!

Want to show us how yours turned out?

Submit a photo of your Apple Jam jars to our Fan Art Uploader!