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Caramel Apple Jam

Introduction

Caramel Apple Jam is a delightful combination of sweet and tangy flavors, perfect for

spreading on toast or adding a unique touch to desserts. This simple yet indulgent recipe captures the essence of autumn with the comforting taste of caramel and fresh apples. Whether you're an experienced canner or a beginner looking to try something new, this recipe will guide you through the process step-by-step.

Detailed Ingredients with measures

Apples: 4 cups, peeled and chopped
Sugar: 3 cups
Brown sugar: 1 cup
Lemon juice: 1/4 cup
Caramel sauce: 1 cup
Cinnamon: 1 teaspoon
Nutmeg: 1/4 teaspoon
Pectin: 1 package

Prep Time

The preparation time for this Caramel Apple Jam is approximately 20 minutes. This includes washing, peeling, and chopping the apples along with measuring the other ingredients.

Cook Time, Total Time, Yield

Cook Time: 30 minutes
Total Time: 50 minutes
Yield: About 5 to 6 half-pint jars

This delightful jam not only elevates your breakfast but also makes for a thoughtful homemade gift. Enjoy the process of making it as much as savoring the final product!



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Detailed Directions and Instructions



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