

## Candy Apple Jelly: Sweet, Spicy & Perfectly Homemade

To make this delightful Candy Apple Jelly, you'll need just a few key ingredients:



**TIME**  
**1 min**

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### INGREDIENTS

To make this delightful Candy Apple Jelly, you'll need just a few key ingredients: 4 cups no sugar added apple juice 1/2 cup red hot candies 1 package fruit pectin (powdered, 1.75 oz / 49g) 4 1/2 cups sugar

### DIRECTIONS

1. instructions.
2. Sterilized : Jars:
3. While not an ingredient, ensuring your jars are properly sterilized is vital for safe canning and proper sealing.
4. List of : Steps for the Recipe
5. Prepare : Initial Mixture:
6. In a large, heavy-bottomed pot (at least 6-8 quart capacity to prevent boil-overs), combine the
7. no sugar added apple juice
8. red hot candies
9. package of fruit pectin
10. . Stir everything together well.
11. Boil and : Melt Candies:
12. Bring this mixture to a
13. full rolling boil over high heat
14. , stirring constantly. Continue stirring and boiling vigorously for about 1 minute to ensure the pectin is activated and the red hot candies begin to dissolve into the liquid.
15. Add : Sugar and Second Boil:
16. Once it's bubbling away at a full boil, stir in the
17. all at once. Keep the heat high and bring the mixture back to a
18. full, rolling boil
19. that cannot be stirred down. Let it cook for exactly
20. at this vigorous boil, still stirring constantly to ensure the sugar fully dissolves and the candy goodness melts completely into the mix. This intense

boiling time is crucial for the jelly to set.

21. Skim : Foam:
22. After boiling for 2 minutes, immediately take the pot off the heat. Using a large spoon or ladle,
23. skim off any foam or undissolved candy bits
24. that may have floated to the top. This will help keep your finished jelly nice and clear.
25. Fill : Sterilized Jars:

## SWAPS & NOTES

**Apple Juice:** Using "no sugar added" apple juice is important since you'll be adding a significant amount of sugar later.

Any unsweetened apple juice will work.

**Red Hot Candies:** These are essential for the "candy apple" flavor and subtle heat.

They melt down to infuse the jelly with their iconic cinnamon warmth and a touch of red color.

## TIPS FOR SUCCESS

**Read Pectin Instructions:** Always follow the specific instructions on your pectin package, as slight variations can exist between brands.

**Full Rolling Boil:** Ensure the jelly reaches and maintains a full rolling boil that cannot be stirred down before adding sugar, and again after, for proper setting.

**Stir Constantly:** Continuous stirring helps dissolve the sugar and prevents scorching.

**Proper Headspace:** Leaving 1/4 inch of headspace is important for safe canning and proper sealing.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/candy-apple-jelly-sweet-spicy-perfectly-homemade/>