



Candied Applesauce

Ingredients:

¼ cup Redhots
1 cup water
Red Jell-O
1 can (2 cups) applesauce

Directions:

Combine candy and water in a small saucepan. Heat until boiling, dissolving the candy. Add Jell-O, stir constantly until dissolved. Add applesauce; mix well. Refrigerate until set.



Stir before serving; garnish with fruit and a cinnamon stick set up in 8x8 baking dish and serve slice into squares topped with whipped cream.

How to Can Applesauce

Make sure you have prepared your jars and gathered your equipment for canning. [See how to here](#)

Fill sterilized jars with your recipe, leaving 1/4 inch

Now, fill the hot jar with your recipe. Leave ¼ inch of room at the top (called headspace) for fruit juices, pickles, or soft spreads like apple butter or ½ inch for fruits and tomatoes. We get about 8 quarts of sauce from a ½ bushel of apples.



Remove air bubbles by sliding a knife or spatula down the side of the jar all the way around. The air bubbles **can** expand at a different rate than the food in the jar and cause the jar to explode in the water bath. Add a teaspoon of lemon juice per quart to keep the fruit from discoloring if you are canning fruits.

Wipe rim and threads of jar with a clean damp cloth. Center heated lid on jar with the rubbery sealing compound down next to glass. Screw band down just fingertip tight.

Start the water in the water bath canner boiling. Place the jars in your water bath canner and make sure they are completely covered with water. Boil following your recipe. Remove jars and turn upside down on a towel to cool for 3-5 minutes. Turn jars right side up. You will hear popping as jars seal. Test for seal by pressing center of lids. If lid flexes up and down. Reprocess.