



HAROLD'S APRICOT JELLIES

MAKES: 12 SERVINGS | PREP: 25 MINUTES



INSTRUCTION

1. In a small saucepan, bring the apple juice just to a boil. Remove from heat and stir in the apricots. Cover and let soak for at least 30 minutes and up to 2 hours. Transfer to a high-speed blender and add the lemon juice. Cover and blend until very smooth, adding 1 to 2 tablespoons additional apple juice if needed.
2. Coat star-shape candy molds lightly with nonstick cooking spray, removing any excess with a paper towel.
3. Place the cold water in the same small saucepan. Sprinkle gelatin over the water. Let stand 5 minutes. Place saucepan over medium heat. Cook and stir just until gelatin dissolves. Do not boil. Whisk apricot mixture into hot gelatin mixture until combined.
4. Spoon mixture into molds. Chill in the refrigerator for 2 to 4 hours. Carefully remove from molds and serve chilled. Store up to 3 days in an airtight container lined with a paper towel.

Ingredients

- 1 cup apple juice
- 1 cup finely snipped Sun-Maid® California Apricots
- 1 tablespoon lemon juice
- nonstick cooking spray
- ½ cup cold water
- 2 packets unflavored gelatin

Serving Size

1 jelly

Nutrition Facts (per jelly)

47 cal., 0 g total fat (0 g sat. fat), 0 mg chol., 1 mg sodium, 11 g carb., 1 g fiber, 9 g sugar, 2 g pro.

Daily Values

2% vit. A, 1% vit. C, 1% calcium, 2% iron

