

**Sloe and Apple Jelly**

Sloes and apples make a light crimson jelly that goes well with scones and cream.

900g (2lbs) sloes

900g (2lbs) cooking apples

1.15 litres (2 pints) water

450g (1 lb) light brown (demerara) sugar per 575 ml (1 pint) juice

1.Put the sloes into a large saucepan or preserving pan. Chop the apples, without peeling or coring and put them with the sloes. Pour in the water. Set the pan on a low heat and bring the contents gently to the boil. Simmer, stirring frequently, until the fruits are very soft, about 45 minutes.

2.Pour the fruit pulp into a jelly bag and let the juice drip into a bowl. Return the juice to the cleaned pan and bring it to the boil. Stir in the sugar, let it dissolve and boil until setting point is reached.

3.Take the pan from the heat and skim the jelly. Pour it into warmed jars and cover it with circles of waxed greaseproof paper. Cover it completely when cold.

Makes about 900g (2lbs).