



Fresh Peach Gelee

Easter is coming, and with it the promise of artificially sweetened, fattening candies. If you're looking for a natural alternative, check out this easy homemade candy recipe. The recipe calls for peaches, but just about any citrus fruit will do the job. If you aren't celebrating Easter, this is a great candy recipe to keep on hand for the coming warmer months. Have fun!

Ingredients

1 pound ripe peaches, cut into chunks
1 tablespoon lime juice
1 cup granulated sugar
3 tbsp pectin

Preparation Process

Pour the peaches and lime juice into a blender and puree until completely smooth

Pour the mixture into a saucepan, then add 1/2 cup granulated sugar.

Cook at medium high heat for 15 minutes, stirring frequently until it thickens, then reduce to low heat, stir in 1/2 cup sugar and the pectin.

Bring the mixture back to a simmer at 205 degrees and cook for another 10 minutes, stirring frequently. Add 2-3 drops of red food coloring (optional) to deepen the color

Line a 7 X 11- inch cake pan with plastic wrap and pour in the mixture. Ensure that the mixture is even by gently shaking the cake pan and let it cool at room temperature.

Refrigerate overnight, remove the plastic wrap and dust the top of the jelly with sugar

Dust a flat surface with additional sugar and flip the cake pan upside down onto the surface. Carefully remove the plastic wrap and dust the top of the jelly with sugar

Cut into squares of your preferred size and serve cold.

If you want to watch the video again. Click [here](#).