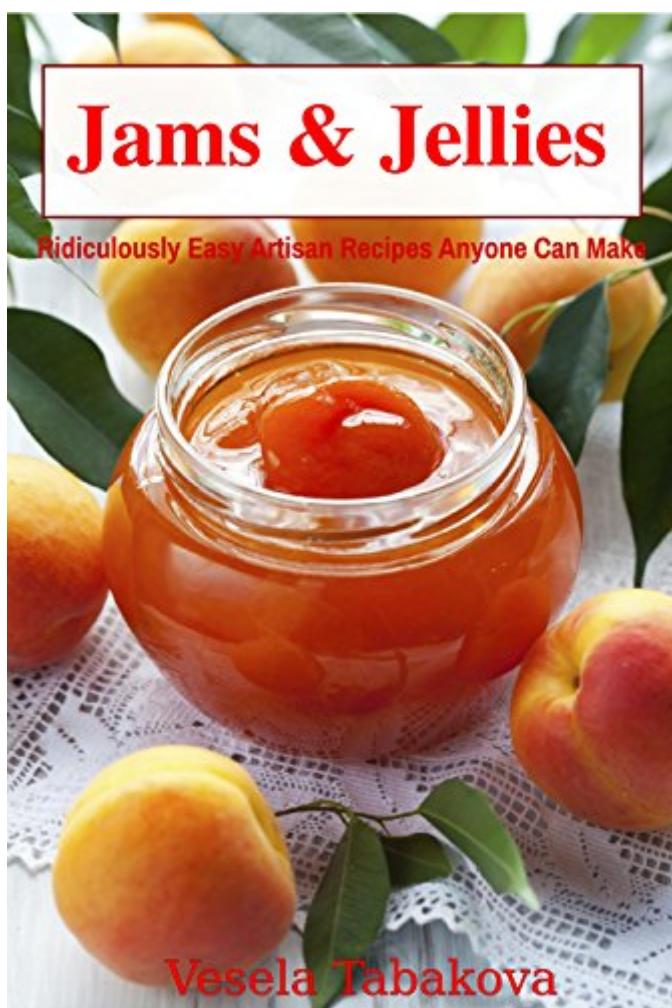


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# Jams & Jellies: Ridiculously Easy Artisan Recipes Anyone Can Make (Summer Flavors In Jars Book 1)



## **Synopsis**

Ridiculously Easy Jam and Jelly Recipes Anyone Can Make From the author of the Healthy Cookbook Series comes a great new collection of recipes. This time she offers us easy and enjoyable recipes featuring locally grown and minimally refined fruit. Jams & Jellies: Ridiculously Easy Artisan Recipes Anyone Can Make is an essential guide for those who seek healthy food as it contains only simple organic Jam and Jelly family recipes without added preservatives, high fructose corn syrup or commercial pectin.

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## **Book Information**

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## **Customer Reviews**

I love the simple recipes, however I find some of the directions a little unclear. When making apple jams, do you peel the apples? And looking at 1 recipe (apple and blackberry), the ingredients call for lemon juice, but then in the directions it also says to add citric acid...why? how much? there is nothing in the ingredients about citric acid

Dear Vesela, I enjoyed reading all of your recipes which brought back many memories - my creative juices are flowing. I look forward to cooking-up a few recipes in the near future..Thank You,

Fabulous book with great instructions that were easy to follow. Please write more terrific diy books !Really enjoyed this lesson.

Very easy to understand and anxious to start making these for my family

They are very good just try one of them

I enjoyed flipping through this book, and finding some recipes I have been looking for for a while! I can't wait to try them!

I love these recipes in this book and found myself wanting to make every one of them. It has some fantastic ideas. Grandma would be proud!

Fast shipping, well packaged, great information, thanks.

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