

# Reduced-Sugar Fruit Spread: Refrigerated Grape Spread<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

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## Refrigerated Grape Spread (Made with Gelatin)

2 tbsp unflavored gelatin powder  
1 bottle (24 oz) unsweetened grape juice  
2 tbsp bottled lemon juice  
2 tbsp liquid low-calorie sweetener

**Yield:** 3 half-pints

**Procedure:** In a saucepan, soften the gelatin in the grape and lemon juices. Bring to a full rolling boil to dissolve gelatin. Boil 1 minute and remove from heat. Stir in sweetener. Fill jars quickly, leaving 1/4-inch headspace. Adjust lids. Do not process or freeze. **Caution: Store in refrigerator and use within 4 weeks.**

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