



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Apple Marmalade in Pressure Cooker

Düdüklüde Elma Marmeladı



4 apples, medium size  
2 cups granulated sugar  
1/2 cup water  
1/2 tsp cinnamon  
2 cloves

# Wash the apples, remove the seeds and seed beds.

# Put the apples which are cut into 7-8 pieces into the pressure cooker, add 1/2 cup hot water in it and cover the lid on, cook for 8 minutes over low it after it reaches to the boiling point.

# Uncover the lid at the end of the cooking time, mash the apples by the help of a fork, add sugar, cinnamon and cloves on it, and cook over medium heat until it reaches to the right consistency (20 minutes).

# Fill into the jars and eat it in a short term.

**Note:** This kind of marmalade is generally used for filling the buns or cookies.