

# Plum Jam

## Ingredients

- 1kg fresh plums (slightly under ripe)
- 600g sugar
- 20g butter
- 70ml cold water
- Juice of ½ lemon (amount depends on type of plums and how ripe they are)



## Method

1. Wash the plums and remove stalks. Use a fruit knife to cut the plums in half (vertically), then twist to open and remove the stone.
2. Place fruit, lemon juice and water in a large, deep, heavy based pot and bring to the boil, stirring frequently.
3. Reduce the heat and simmer until the plums have softened, about 40 mins.
4. Keep on a low heat and add the sugar. Stir continuously until the sugar has been dissolved.
5. Stir in the butter to help reduce frothing. Turn up the heat and stir continuously until the mixture comes to a rapid boil.
6. Continue stirring on high heat until the jam reaches setting point. To test, place a teaspoon of jam onto a cold saucer, allow to cool, then push your finger through the jam. It should start to congeal and wrinkle up.
7. Remove from the heat and pour gently into clean, sterilised, warm jars.
8. Check for air bubbles and remove. Seal and leave to cool. When cooled label the jars and store.

## Notes