

Raspberry Jam

Ingredients

- 900g fresh raspberries
- 1tbsp lemon juice
- 500 - 600g granulated or preserving sugar



Method

1. Rinse the raspberries in cold water then place in preserving or large pan with the lemon juice and heat gently for 4-5 mins until the juices run and the fruit starts to soften.
2. Add the sugar and stir over a gentle heat until the sugar has dissolved. Bring to the boil and boil rapidly for about 10 mins.
3. Remove the pan from the heat and test for setting point by spooning a little of the hot jam onto a chilled saucer. Leave for 2-3 mins then push your finger through the jam - if it wrinkles it is ready. If the jam is still runny, boil for a further few minutes then test again.
4. Cool for 10 mins then skim any scum from the surface with a slotted spoon. Pour the hot jam into warm clean jars and seal and label.

Notes