

# HOMEMADE RASPBERRY JAM

## INGREDIENTS

- 2kg fresh raspberries
- 2kg white granulated sugar

## YOU'LL ALSO NEED

- Large, heavy-bottomed saucepan
- Clean, sterilised jam jars
- Metal funnel

**PREP TIME: 5 MINUTES**

**BAKE TIME: 15 MINUTES**

**TOTAL TIME: 20 MINUTES**

## TOP TIPS

- Don't overboil your jam as this can make it harder to set.
- If you get scum on the surface of the boiling jam, leave it until the heat's off then remove with a metal spoon.
- Store the jam in a cool dark place or in the fridge. It should easily keep for 6-12 months. It may darken in colour as it ages but this won't affect the quality.

## DIRECTIONS

Put an empty small plate or saucer in the freezer. You'll use this to check if your jam is ready.

Tip the raspberries into a large, heavy-bottomed saucepan and heat them on a medium heat, stirring often with a wooden spoon. They'll soften and the juice will start to run.

Bring the fruit to the boil, stirring all the time, and boil for 4-5 minutes.

Add the sugar and bring back to the boil, again stirring all the time. Once at boiling point, boil for 5-6 minutes. Never leave the pan! It could boil over really quickly if you leave it unattended.

Turn off the heat and put a spoonful of jam onto your chilled plate and let it cool for a minute. Push the tip of your finger through the jam. If it wrinkles on the surface (and looks like jam!) it's ready. If it's still liquid and doesn't wrinkle, it's not ready.

If it's not ready, turn the heat back on and bring to the boil. Boil for another 2 minutes and do the test again. Once it's ready, turn off the heat.

Get your jars out of the oven and use a ladle to fill them with jam. Screw on the lids tightly and leave to cool.