

## Raspberry Jam Recipe

### Ingredients

450g/1lb raspberries, washed.

450g/1lb granulated sugar

Juice of half a lemon

### Method

To prepare the jars, preheat the oven to 140C. Wash the jars well in warm soapy water then rinse thoroughly under running water. Leave the jars and lids to dry, upside down, in the oven, this sterilises your jars.

Place a few saucers in the freezer to chill. These will be used to test if the cooked jam has reached setting point.

Place the raspberries and sugar a suitable sized pan over a very low heat, stirring every so often until all the sugar has completely dissolved.

Bring the fruit mixture to a rapid, rolling boil. Cook for 3-5 minutes (possibly a wee bit longer) until the jam reaches setting point. Check with jam thermometer 105 degrees Celsius is the setting point for jam.

Spoon a little of the jam onto a cold saucer, leave to cool for a few minutes, then push your finger into the jam. If it wrinkles, it is ready. If not, return the pan to the heat and cook the jam for a minute or two more and test again.

When the jam has reached setting point, remove from heat allow to cool, remove jars from the oven and using a wide funnel fill jars and ensure lids are sealed tightly.

Store in a cool place.

Enjoy 😊

