

Blackberry Jam

Ingredients: 1 kg Blackberries 1 Kg Sugar	Equipment: Saucer Kitchen scales Large mixing bowl Large stock pot Wooden spoon Pouring jug Sterilized jars and lids
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Method:

<ol style="list-style-type: none">1. Place a small saucer in the fridge.2. Gently heat blackberries in saucepan, crushing them well to make juice run.3. When thoroughly soft add sugar.4. Stir well until sugar dissolves.	<ol style="list-style-type: none">5. Boil rapidly 7 – 10 minutes or until a little jam gels when tested on a saucer.6. When judged cooked, cool slightly then bottle in clean, dry, warmed jam jars and seal with transparent jam covers.
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