



Christmas Jam

Sarah's servings: 6 jars, Sarah's skill: Easy

Ingredients

600g strawberries
400g cranberries, fresh or frozen
1 orange, zest & juice
1 tsp ground cinnamon
1/4 tsp ground cloves
1/2 tsp ground all-spice
1 kg jam sugar

Method

1. To start put the jam jars in the oven at 140 degrees centigrade (120 fan) faced down on a baking tray.
2. Place 2 saucers in the freezer to use later.
3. De-hull the strawberries and cut the smaller ones in half and larger ones into quarters.
4. Put them into a large pan or jam pan if you have one with the cranberries.
5. Add the zest and juice of the orange and spices, then on a low heat stir until the fruit start to go soft. If you push them against the side of the pan they will squash slightly.
6. Then add the sugar and dissolve the sugar on a low heat stirring all the time so the sugar doesn't burn.
7. Once the sugar is fully dissolved turn the heat up and boil for about 10 minutes until the fruit starts to break down and the jam starts to thicken.
8. Take one of the saucers from the freezer and take a small amount of jam and put on the saucer and place in the freezer for a minute.
9. Then rub your finger through the jam and if it wrinkles then it is ready. If it doesn't then continue to boil and keep testing every 5 minutes until it wrinkles.
10. Add a knob of butter after setting point is reached as this will reduce any foam on the surface of the jam.
11. Take the jars out of the oven and fill them with the jam and put the lids on tightly.