

# RASPBERRY JAM



*This Recipe comes from Thelma Copas. It has won first place in the jam category of our local farming show so many times!*

## RASPBERRY JAM

*This makes a lovely, soft set, ruby red jam.*

### WHAT YOU NEED

1250g raspberries

1500g sugar (white granulated)

### WHAT TO DO

1. Put the fruit into a large pan and slowly bring to a simmer until the juice starts to flow from the fruit.
2. Bring the fruit to the boil and then continue boiling gently for 10 minutes.
3. Meanwhile warm the sugar (*I put the sugar in a low oven for 5 minutes in the sugar bags*).
4. Add the warm sugar to the fruit and stir until dissolved.
5. Bring the mixture to the boil and then boil rapidly for two minutes.
6. Leave to cool for 5 minutes.
7. Pour into warm sterilised jam jars (*see Tip below*).

### TIP: How to sterilise jam jars

- *Clean the jars and lids thoroughly in warm soapy water.*
- *Dry*
- *Put the jars into a low oven (120°C) for 20 minutes.*
- *The jars are now ready to use.*

*Use freshly picked raspberries from The Fruit Fields Pick Your Own for this Recipe. You can call the 24-Message Line Numbers for the Farms for details on opening hours and produce availability:*

- ◆ Calves Lane Farm, Iver: (01753) 652727
- ◆ Lower Mount Farm, Cookham: (01628) 529511