



Raspberry Freezer Jam

Mon, 07/02/2012 - 22:09 -- Miss Lady Bug

Introduction:

This delicious raspberry freezer jam does not require cooking, sterilizing jars, or processing. Just mix and freeze.

Since there's no cooking involved, the jam retains that fresh-fruit taste, and is literally "bursting with flavor."

Preparation:

Use fresh raspberries that are ripe but firm. Choose containers with straight sides (not inverted at the top).

Whisk the sugar and fruit pectin together in a bowl.

Wash raspberries and mash them in a separate bowl. Add the sugar-pectin mixture to raspberries and mix well.

Ladle into clean freezer containers leaving 1/2 inch of headspace to allow for expansion in the freezer.

Let mixture stand 30 minutes to set. Freeze.

Note: Freezer jam does not set as thick as cooked jam.

Do not double the recipe; make one batch at a time to aid in setting.

Makes 2 half pints.

Enjoy!

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Ingredients:

2 cups raspberries (mashed)

2 tablespoons instant pectin - for no-cook freezer jam

2/3 cup sugar

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