

## Plum Jam

### Ingredients

2 kg plums, quartered and stones removed

250 ml (1 cup) water

2 tbsp lemon juice

1½ kg raw sugar

### Instructions

Place plums, water and lemon juice in a large heavy-based saucepan on medium heat. Bring to the boil and cook for 20 minutes, or until fruit is soft.

Meanwhile, warm sugar either by placing sugar in a heatproof bowl in the oven, or in the microwave. Add the sugar to the stewed fruit, and stir well until sugar dissolves.

Increase heat and cook, stirring often, for 15–20 minutes.

To check if jam has reached setting point, place 1 teaspoon of mixture onto a chilled plate. Tip the plate; if the jam runs, cook for a further 5 minutes, then try again. Pour into sterilised jars while still hot.

Makes 2–3 litres.