



SASKATOON BERRY JAM, WITH A TWIST

INGREDIENTS

- 1 tbsp butter
- 1 tbsp cinnamon
- 4 tbsp lemon juice
- 1 pack pectin
- 9 cups saskatoon berries, frozen
- 2 cups sugar, granulated
- 2 cups sugar substitute, monk fruit

This will make 9 250ml jars

PREP TIME

- Picking | 45 m
- Freezing | 12 hrs
- Prep | 20 m
- Cook | 30-40 m
- Canning | 15-20 m

PROCEDURE

- 01** Boil your berries, and gently crush, leaving a few berries whole
- 02** Next, add your lemon and pectin. Continue to boil until the mixture reaches the consistency you would like for your jam.
- 03** Add sugar and stir to a rolling boil, for about 10 minutes, adding your cinnamon right at the end and stir to combine.
- 04** Transfer your jam to the jars you have chosen, using the canning method of your choice.

I use the water bath canning method.