

Freezer Jam

Freezer jam pectin

Nothing could be easier or as delicious. BERNARDIN Freezer Jam Pectin lets you to make luscious homemade jam full of berries and fresh fruit flavour. All you have to do is crush, stir and freeze... or serve it right away!

- 1- 1/2 cups (375 ml) granulated sugar or**
- 1 pouch (45 g) BERNARDIN Freezer Jam Pectin**
- 4 cups (1000 ml) crushed fruit (soft fruits works best)**

- Wash and rinse 5 BERNARDIN Freezer Jars and lids or 250 ml mason jars and closures.
- Wash and crush fruit, one layer at a time; measure 4 cups (1000 ml) into a large bowl.
- In a large mixing bowl, combine Freezer Jam Pectin and sugar until well blended. Stir fruit mixture into pectin-sugar mixture; stir **3 minutes**.

Ladle jam into jars, leaving 1/2 inch (1 cm) headspace. Wipe jar rims removing any residue. Apply lids tightly. Let stand until thickened, about 30 minutes. Refrigerate up to 3 weeks, freeze up to 1 year, or serve right away.

- **Makes about 5 x 250 ml jars.**

Tips: for tasty jams, add some lemon or lime zest, lavender, grated ginger, mace, nutmeg, cinnamon, just to name a few.

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