

Certo Raspberry Freezer Jam Recipe

2 cups crushed raspberries (sieve ½ of the pulp to remove some seeds, if desired)

4 cups sugar

2 tablespoons of lemon juice

1 package of Certo liquid pectin

1. Slowly mix sugar into the crushed berries. Mix very well. Let stand for ten minutes, stirring every few minutes.

2. Mix lemon juice and pectin in a small bowl. Stir well.

3. When the berry mixture has stood for ten minutes, add the lemon juice pectin mixture. Stir constantly for three minutes. The sugar should have dissolved almost completely in the berry mixture. Stir a little longer, if necessary. There may be some sugar crystals in the jam at this point, but the sugar should dissolve eventually.

4. Ladle into clean jars or freezer packs. Leave at least half inch headroom to allow expansion when freezing. Let stand at room temperature for 24 hours, then freeze. The jam will also keep well in the refrigerator for a week or longer.

This recipe is also in the pectin package.