



## ***TOO-EASY RASPBERRY JAM***

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### **INGREDIENTS**

- 500 g fresh raspberries
- 800 g granulated white sugar

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### **PREPARATION METHOD**

1. Preheat your oven to 120°C and place the sugar in your pan. Heat in the oven for 15 minutes.
2. Place the raspberries in your pot and bring to a full boil over high heat. Mash the berries with a potato masher as they heat and then boil for a minute longer, stirring constantly. Tip: if making the jam for kids, you can use a sieve to remove the seeds before continuing with the next step.
3. Add the warm sugar to the pot of berries and boil until the mixture forms a gel. Do the saucer test (see article) to ensure it has set.
4. Take your pot off the heat and leave it to cool for 15 minutes. Stir occasionally and ladle into your warm jars, seal tightly and leave to cool.