



KITCHEN GUIDE 101 • PRINTABLE RECIPE

Easy Blackberry Jam

Deep, glossy, 3 ingredients — no added pectin

PREP
10 min

COOK
25 min

TOTAL
35 min

YIELD
2-3 jars

SKILL
Easy

Ingredients

- 4 cups (about 1 lb / 500 g) fresh or frozen blackberries
- 2 to 2½ cups (400–500 g) granulated sugar
- 2 tablespoons fresh lemon juice (about 1 lemon)

Lemon = the set. Blackberries are low in pectin, so the fresh lemon juice adds the acid and pectin that make the jam gel. Don't skip it.

Frozen berries? Add them straight from frozen and cook 2–3 minutes longer.

Instructions

- 1 Rinse the berries and add to a wide pot with the sugar. Mash lightly and let sit 15 minutes to draw out the juices.
- 2 Stir in the lemon juice. Bring to a full boil over medium-high heat, dissolving the sugar.
- 3 Boil hard 20–25 minutes, stirring often and mashing to your preferred texture.
- 4 Check the set: 220°F (105°C), or the cold-plate test — a chilled spoonful should wrinkle when pushed.
- 5 Skim foam and rest 5 minutes. For seedless jam, press through a fine sieve now.
- 6 Ladle into sterilized jars, leave a little headspace, and seal.

Storage: Opened, refrigerate and use within 3–4 weeks. Sealed sterilized jars keep up to 3 months; water-bath canned jars up to 1 year.