

Easy Three Ingredient Lemon Marmalade

Bright, glossy, and set to perfection — no added pectin

PREP 15 min	COOK 55 min	TOTAL 1 hr 10 min	YIELD 3 jars	SKILL Easy
-----------------------	-----------------------	-----------------------------	------------------------	----------------------

Ingredients

- 4 large lemons (about 1 lb / 450 g), unwaxed
- 2 cups (475 ml) water
- 2 to 2½ cups (400–500 g) granulated sugar

Don't toss the seeds! Tie the lemon seeds in cheesecloth and simmer them with the fruit — they release the natural pectin that sets your marmalade.

Instructions

- 1 Scrub and trim the lemons. Halve and slice as thinly as possible. Pick out and reserve the seeds.
- 2 Tie the reserved seeds in a small cheesecloth bundle.
- 3 Add sliced lemons, water, and the seed bundle to a wide pot. Simmer 40–45 min until the peel is very soft and translucent.
- 4 Squeeze and remove the seed bundle. Stir in the sugar over low heat until fully dissolved.
- 5 Boil hard 15–20 min to setting point, 220°F (105°C). Cold-plate test: a chilled spoonful should wrinkle when pushed.
- 6 Skim foam, rest 5 min, stir, then ladle into sterilized jars 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.