

Victorian apple jam



20 minutes



Caution: Check for allergies.

Ingredients

- 6 lbs sharp cooking apples
- 5 ½ lbs sugar
- 2 pints of water
- 3 lemons (juice and rind)
- 5 cloves
- 1 cinnamon stick
- **Optional:** a handful of berries, such as raspberries, blackberries or loganberries.



Method

- 1 Wash the apples, remove their stalks then slice them roughly.
- 2 Put the apples in a preserving pan with the lemon juice and rind, cloves, cinnamon stick and water. Add berries if you want, as they improve the colour and taste. Cook until the apples are soft.
- 3 Rub the apple mixture through a sieve. Clean the pan, put the sieved mixture back in then add the sugar.
- 4 Bring to the boil slowly then simmer for 10 minutes.
- 5 Put a spoonful of the mixture on a cold plate to see if it sets.
- 6 When the jam sets, pour it immediately into hot sterilised jars and seal.