



Give your family and friends a little taste of summer during the cold winter months with some super strawberry jam!

Homemade jam making is very simple to do and is an absolute joy to make and receive (or eat yourself)

This is a very basic strawberry jam recipe.

You can also make jam from frozen fruits. I often pop any leftover fruits into a freezer bag throughout the summer months then make a lovely mixed fruit jam once I have around 2kg of fruit. This is always lovely as the jam will be different every time you make it!



**“SETTING TEMP IS
AROUND 105 DEGREES” .**

Rule of Thumb

Equal weight of sugar to fruit

2kg Strawberries

2kg Jam Sugar

15g Butter

2 tsp Pectin Powder

Equipment :

A pot

Jam Thermometer (optional)

Jam Funnel (optional)

Jam Jars & Lids

Mum's Makery

www.mumsmakery.co.uk

www.youtube.com/mumsmakery

12 MONTHS OF CHRISTMAS



**Jam
Making**