

# TE MATA FIGS

## Cinnamon Fig Jam

### Ingredients

- ★ 10-12 ripe fresh figs
- ★ ¾ cup sugar
- ★ ½ cup water
- ★ 1 cinnamon stick
- ★ ½ lemon juiced
- ★ Lemon zest

### Method

Add water and sugar to a pan and place on a medium heat to dissolve.

Remove the stems from the figs and cut into quarters. Add to the sugar mixture along with lemon zest, cinnamon stick, and lemon juice. Bring the mix to a light simmer and leave the pan uncovered. Cook for about 1 hour or until the mix thickens.

Remove from heat and allow to cool.

Store in an airtight container in the refrigerator.