



# Traditional Blackberry Jam

## INGREDIENTS

Blackberries - 2 cups

Cane Sugar - 1 cup

Lemon Zest - 1 each

## PREPARATION

1. Place your blackberries and sugar in a pot and turn the heat on to medium.
2. Bring the fruit to a boil for about 15 minutes until the moisture evaporates enough and becomes a jam consistency. Taking into mind it will thicken more as it cools.
3. Take off the heat and add in your lemon zest.
4. Put the jam into jars and and put them in the fridge to cool.
5. Enjoy spooned on top of Revival's Lemon Peel Sherbet!

*Tip: This jam can be done with any desired fruit, fresh or frozen. If you prefer coconut sugar or nectar - please do replace for such! Make it yours! And it can be as thick or thin as you desire to cook it for.*

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