

Black and Blueberry Freezer Jam

3 winks design

Ingredients

- 2 cups blackberries, juiced (about 1/2 c juice)
- 2 lbs. blueberries
- 2 Tablespoons Lemon juice
- 2 teaspoons powdered cinnamon
- 1 package powdered pectin (1.75 ounce)
- 3 cups granulated sugar
- 3/4 cup water



Instructions

- I used a centrifugal juicer to juice my blackberries.
- Wash and put the blueberries into a large bowl and mash them with a potato masher.
- Pour the blackberry juice onto the mashed blueberries and stir all together. Also stir in the lemon juice, cinnamon and sugar.
- Allow mixture to sit while you prepare the pectin.
- In a small saucepan, mix the water and pectin together over medium heat. Stir together and bring to a boil. Stir and boil for 1 minute.
- Pour the thickened pectin into the fruit and mix together.
- Ladle the jam into clean containers, either plastic freezer containers or jars. Allow to stand for 24 hours before freezing.



- The jam will thicken as it sits. If not, it makes really good syrup or sauce!