SPICED CHERRY BERRY JAM

Ingredients:

- 5 cups of pitted cherries, I used Bing and Rainier.
- 1/2 cup raspberries
- 1/2 cup strawberries
- 1 tsp vanilla
- 2 Tablespoons bottled lemon juice.
- 1 package powdered pectin
- 5 cups sugar
- 1 tsp. cinnamon
- 2 Tablespoons butter

Directions:

1. Roughly chop the fruit with either an immersion blender or a food processor. After chopping, the fruit should measure 3.5 cups. Put all of the fruit together in a large pot.
2. Add the pectin to the pot as well as the lemon juice and vanilla. Cook and stir and bring to a boil. Allow to boil for 1 minute.
3. After the fruit has boiled, add the sugar all at once to the pot. Also add the cinnamon. Cook and stir and bring to a boil. Allow to boil for 5 minutes. Near the end of the boil, add the butter and stir in.
4. After boiling for 5 minutes, remove from heat and add to prepared jam jars.
5. Wipe the rims and put on the lids and rings. Process in a water bath or steam canner for 10 minutes.

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