

Microwave Strawberry Jam

This is a very simple jam to make and is delicious with homemade scones.

Ingredients

500 g strawberries or raspberries
50 ml lemon juice
500 g jam sugar



- 1.**Put the strawberries in a large, microwaveable bowl with the lemon juice. Cook on full power for 4 minutes, or until the fruit is soft.
- 2.**Stir in the sugar and when completely dissolved, cook for 15–20 minutes, stirring every 3 minutes.
- 3.**To test when the jam is ready spoon a little jam onto a chilled saucer, cool for a few seconds then push a finger across it. If the surface wrinkles, it has reached setting point, if not, cook the jam for a further 3 minutes, then test again. Continue testing every 3 minutes until setting point is reached.
- 4.**Stand for 5 minutes, then pour into warm sterilised jars, seal and label.