

Bursting Blueberry Jam

Poetry & Pies

total time: 15-20 minutes

yields: about 1½ cups

Ingredients

- 2 cups (about 190g) fresh or frozen blueberries
- 2 tablespoons (28g) freshly squeezed lemon juice
- ¾ to 1 cup (150 to 200g) granulated sugar, to taste
- optional: ½ teaspoon (2g) ground cinnamon*



Instructions

1. Wash and dry the blueberries. Remove any stems.
2. Place all ingredients in a medium saucepan. Cook over medium heat, stirring frequently at first then constantly once the blueberries begin to break down. Cook until the blueberries have broken down and the jam begins to thicken. It should thicken naturally, due to the high pectin in blueberries. If it becomes too thick, you can add more lemon juice, ½ tablespoon at a time.
3. Cook to desired thickness. If using in a dessert, such as to fill a cake, be sure to let it thicken so that it's on the sturdy side and won't cause the cake to slide around. It will thicken slightly as it cools.
4. Let cool for 10 minutes then place in a tightly sealed jar in the fridge. Jarring it while still warm will help create a tighter seal.

Enjoy!

Jam can be stored in the fridge for about a month, or frozen for up to 3 months (depending on your freezer). This jam is suitable for canning, but only do this if you are experienced in that process.

**Note: If pairing with a citrus-based dessert, like the glaze in my [blueberry lemon loaf](#), omit the cinnamon to help highlight the lemon flavor.*