

Cardamom Honey Fig Jam

Poetry & Pies

total time: 20-25 minutes

yields: about 1½ cups

Ingredients

- 1 pound (453g) black mission figs (or your favorite kind)
- ⅓ to ½ cup (113-170g) honey (to taste)
- ½ to 1 teaspoon (1-2g) cardamom (to taste)
- ⅛ teaspoon (or a few dashes--it won't register on a scale in grams) ground cinnamon



Instructions

1. Gently wash the figs. Remove the stems and chop roughly.
2. Place figs, honey, cardamom, and cinnamon in a medium saucepan over medium-low heat (see note). Cook, stirring occasionally, until the figs have completely broken down and it is the texture of jam, about 15-20 minutes (if you leave some chunks of fig, it's still delicious and more of a compote, but be sure it's at least cooked down enough so no pieces of fig skin are left visible). You can mash the fruit with a wooden spoon, rubber spatula, or even [potato masher](#) to speed up the process.
3. Once it's close to a jam texture, taste. Add honey and cardamom to taste. I used a full teaspoon cardamom and for sure ½ cup honey to get a fall-ish, almost chai-like taste.

Enjoy!

Jam can be stored in the fridge in an airtight container for about a month, or frozen for up to 3 months (depending on your freezer).