

Raspberry Freezer Jam

The BEST homemade raspberry jam that requires just four simple ingredients and will last in the freezer for up to one year!



Prep Time
25 mins

Cook Time
5 mins

Total Time
30 mins

Course: Side Dish Cuisine: American, Fruit Servings: 4 pints
Calories: 575kcal Author: Lauren Allen

★★★★★
4.6 from 5 votes

Ingredients

- 6 cups fresh raspberries fresh and ripe
- 5 1/4 cups granulated sugar
- 1 box Sure-Jell Fruit Pectin (found at your local grocery store, walmart, or online)
- 3/4 cup water
- A few clean glass or plastic jars with lids

Instructions

1. *Use firm, ripe berries for the best flavor and set. (You don't want to use overripe berries or the jam may be too soft and runny.)
2. Wash and rinse glass or plastic containers. How many you use depends on how big they are. This recipe makes about 7-8 cups of jam.
3. Add berries to a large bowl and lightly mash them. Be careful not to over mash them--they should still look fairly chunky, but not like whole berries.
4. Measure out exactly 3 cups of mashed berries and pour them into a separate large bowl. (If you have leftover mashed berries you could freeze them for smoothies or use them for topping on pancakes or waffles.)
5. Gradually stir in 1 cup of the sugar to the mashed berries, and stir until sugar is dissolved. Repeat, adding just one cup of sugar at a time and then mixing, until you use up the remaining 4 1/4 cups of sugar.

Let stand for 10 minutes.
6. In a small saucepan, stir together pectin with 3/4 cup water. Bring to a rolling boil (a boil that doesn't stop when stirred) over medium-high heat, stirring often. Boil for one minute, stirring constantly. Remove from heat.
7. Stir pectin into the berries mixture. Continue stirring the mixture until sugar is completely dissolved and no longer grainy. This step is important! (see notes in post above).
8. Pour jam into containers, leaving 1/2in of space at the top of the container, for expansion. Cover with lid and allow jam to rest at room temperature for 24 hours before freezing.
9. Jam will keep for up to 3 weeks in the refrigerator, or freeze for up to one year.
10. You might also like Peach Jam or Strawberry Jam!

Umbrella and Base sold separately from all patio sets.

Page 1 South: POJIIQFLSCETNHMGVDABRKU • North: KAOURYETBWL • East: BNITP • Alaska: ASWFJ

Raspberry Jam	4 cups rasp. 1 cup sugar 1 tbsp lemon juice	① combine in med pan over med heat. ② cook until boil, stir freq.	③ reduce med-low + simmer 12-15 min until thickens + spoon leaves trail	④ put in jar, let cool + refrigerate up to 2 wks
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SURE-JELL

PREMIUM FRUIT PECTIN

Recipes
and
Instructions



Tips for Successful Jams & Jellies

Use firm ripe fruit for best flavor and results. Buy new jar lids for tight-fitting seals.

Always thoroughly wash and sanitize jars before use.

Use only the SURE-JELL Pectin product specified in recipe to ensure a proper set. Pectin products are not interchangeable.

DO NOT REDUCE THE SUGAR IN RECIPE SINCE THAT WILL RESULT IN SET FAILURES.

We recommend using Domino®
or C&H® Pure Cane Sugar.



Quick & Easy Freezer Jam & Jelly Directions

Freezer jams and jellies have softer sets than cooked jams or jellies, but they can be prepared in about half the time.

1 Use dry measuring cup to measure exact amount of prepared fruit, or use liquid measuring cup to measure exact amount of prepared juice, into large bowl. Stir in lemon juice if listed in recipe.

2 Measure EXACT amount of sugar; add to fruit. Let stand 10 min.; stirring occasionally. **(DO NOT REDUCE THE SUGAR OR USE SUGAR SUBSTITUTE SINCE THIS WILL RESULT IN SET FAILURES.)**

3 Stir 1 pkg. SURE-JELL Premium Fruit Pectin and 3/4 cup water in small saucepan. (Pectin may start out lumpy.) Bring to boil on high heat, stirring constantly. Boil 1 min., stirring constantly. Remove from heat.

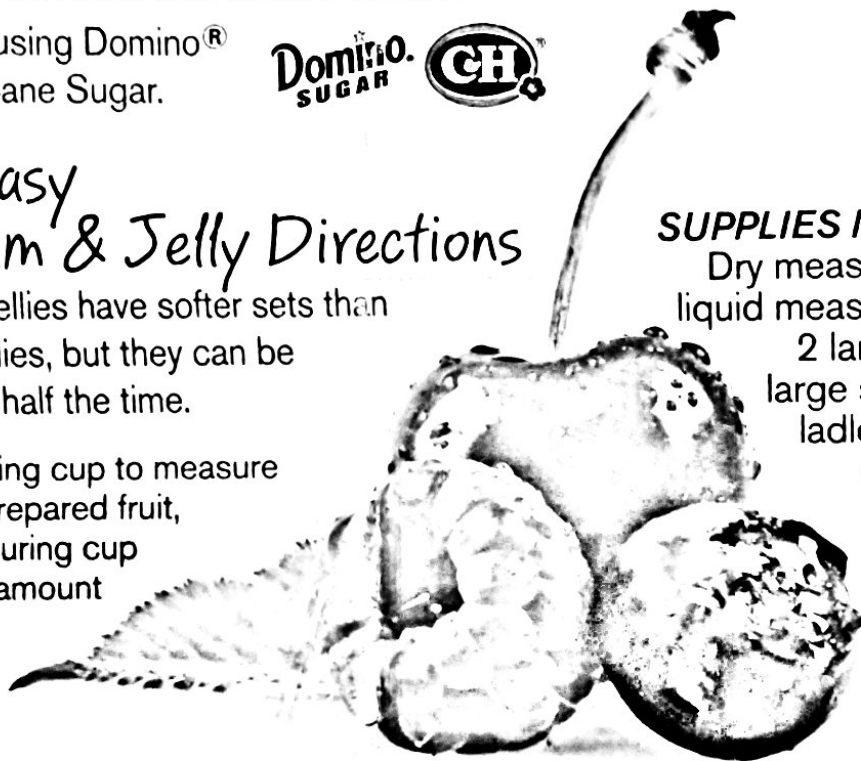
4 Add pectin mixture to fruit or juice mixture; stir 3 min. or until sugar is completely dissolved and no longer grainy. (A few sugar crystals may remain.)

5 Fill all containers immediately, leaving 1/2 inch space at tops for expansion during freezing; cover with lids.

6 Let stand at room temperature 24 hours or until set. Refrigerate up to 3 weeks. Or, freeze up to 1 year. If frozen, thaw in refrigerator before using.

SUPPLIES NEEDED:

Dry measuring cup,
liquid measuring cup,
2 large bowls,
large saucepan,
ladle, jars, lids
and seals.



Quick and Easy Freezer Jam Recipes

Fruit to Buy (fully ripe)	How to Prepare Fruit	Ingredients	Makes (about)
Apricot 1-3/4 lb. apricots 1 lemon	Finely chop unpeeled apricots.	2-1/2 cups finely chopped apricots 2 Tbsp. fresh lemon juice 5-1/2 cups sugar	7 cups
Blackberry 6 cups blackberries	Crush blackberries. If desired, press half the crushed fruit through sieve to remove seeds.	3 cups crushed blackberries 5-1/4 cups sugar	7 cups
Blueberry 5 cups blueberries	Remove and discard blueberry stems. Finely chop or mash blueberries.	3 cups chopped blueberries 5-1/4 cups sugar	7 cups
Cherry (sour) 1-1/2 lb. sour cherries	Discard cherry stems. Pit and finely chop cherries.	2 cups finely chopped cherries 4 cups sugar	5 cups
Peach 2 lb. peaches 1 lemon	Peel, pit and finely chop peaches.	3 cups finely chopped peaches 2 Tbsp. fresh lemon juice 4-1/2 cups sugar	6 cups
Peach-Vanilla Bean 2 lb. peaches 1 lemon	Peel, pit and finely chop peaches.	Follow Peach instructions. 1 Tbsp. vanilla bean paste	6 cups
Mango 4 mangos 2 lemons	Mash peeled mangos.	3 cups mashed mangos 1/4 cup fresh lemon juice 5 cups sugar	6 cups
Red Raspberry 6 cups red raspberries	Crush raspberries. If desired, press half the crushed fruit through sieve to remove seeds.	3 cups crushed raspberries 5-1/4 cups sugar	7 cups
Raspberry-Peach 3 cups raspberries 1-1/4 lb. peaches	Crush raspberries. If desired, press half the crushed fruit through sieve to remove seeds. Peel, pit and finely chop peaches.	2 cups crushed raspberries 1-1/2 cups finely chopped peaches 7 cups sugar	7 cups
Strawberry 4 cups strawberries	Remove and discard strawberry stems. Crush strawberries.	2 cups crushed strawberries 4 cups sugar	5 cups
Strawberry-Blueberry 3 cups strawberries 2 cups blueberries	Remove and discard strawberry stems. Crush all berries.	1-1/2 cups crushed strawberries 1 cups crushed blueberries 4-1/2 cups sugar	6 cups

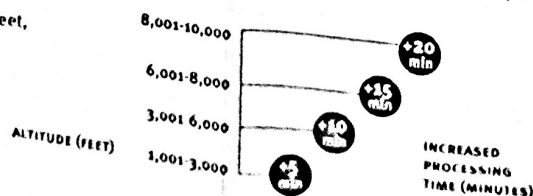
Quick and Easy Freezer Jelly Recipes

Jelly	Ingredients	Makes (about)
Apple	3 cups bottled or refrigerated apple juice 2 Tbsp. fresh lemon juice 5 cups sugar	6 cups
Grape (May take 1 week to set)	3 cups bottled or refrigerated grape juice 5-1/4 cups sugar	7 cups
Grapefruit	2 cups fresh or refrigerated grapefruit juice 4-1/2 cups sugar	5 cups
Hot Pepper (May take 1 week to set)	Protect hands with rubber gloves while preparing peppers. 2/3 cup whole pickled jalapeño peppers, drained, seeded and finely chopped (Buy 1 jar [10-1/4 oz.] peppers.) 2-1/2 cups bottled apple juice 1/4 cup apple cider vinegar 1 to 2 drops green food coloring (add with the peppers and juice.) 5-1/2 cups sugar	7 cups

What to Do if Your Freezer Jam or Jelly Doesn't Set

- 1 Prepare Containers:** Rinse clean plastic containers and lids with boiling water; dry thoroughly.
- 2 Prepare Pectin Mixture:** Gradually add 1 pkg. SURE-JELL to 3/4 cup water in small saucepan, stirring constantly. Bring to boil on medium heat; boil 2 min., stirring constantly. Remove from heat.
- 3 Trial Batch:** Measure 1 cup jam or jelly into small bowl. Add 2 Tbsp. sugar; stir 3 min. or until completely dissolved. Add 1 Tbsp. of the pectin mixture; stir an additional 3 min. Immediately pour into one of the prepared containers. Cover and let stand up to 24 hours before checking to see if set. Meanwhile, store remaining pectin mixture in refrigerator.
- 4 Remainder of Batch:** If Trial Batch sets satisfactorily, prepare remaining jam or jelly, remaking no more than 8 cups of jam or jelly at one time and using same directions as for Trial Batch with the above-listed measures of sugar and pectin mixture for each 1 cup of jam or jelly. Pour into prepared containers. Discard any leftover pectin mixture.

ALTITUDE CHART
At altitudes above 1,000 feet,
increase processing time
as indicated



Cooked Jam Directions

Lids and jars must be sterilized. To sterilize the jars and lids, simmer them in boiling water for at least 10 minutes while your jam or jelly is cooking.

SUPPLIES NEEDED: Dry measuring cup, liquid measuring cup, large saucepan, ladle, 2 large bowls, jars, lids and ring seals, canning rack and canner.

1 Use dry measuring cup to measure exact amount of prepared fruit, or use liquid measuring cup to measure exact amount of prepared juice, into large saucepan. Stir in lemon juice and water if listed in recipe.

2 Measure exact amount of sugar into separate bowl. **(DO NOT REDUCE THE SUGAR IN RECIPE SINCE THAT WILL RESULT IN SET FAILURES.)**

3 Stir 1 pkg. SURE-JELL Premium Fruit Pectin into prepared fruit or juice in saucepan. Add 1/2 tsp. butter or margarine to reduce foaming, if desired.

4 Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly.

5 Add sugar to fruit mixture in saucepan. Return to full rolling boil; boil exactly 1 min., stirring constantly. Remove from heat. Skim off any foam with metal spoon.

6 Ladle immediately into prepared jars, filling each to within 1/4 inch of top. Wipe jar rims and threads. Cover with two-piece lids. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if needed.) Cover; bring water to gentle boil. Process jellies 5 min. or process jams 10 min., adjusting processing time if necessary as directed in Altitude Chart. Remove jars and place upright on a towel to cool completely. After jars cool, check seals by pressing centers of lids with finger. If lid springs back, lid is not sealed and refrigeration is necessary.

Let prepared jars stand at room temperature 24 hours (or for length of time indicated on recipe). Store unopened jams and jellies in cool, dry, dark place up to 1 year. Refrigerate opened jams and jellies up to 3 weeks.

Cooked Jam Recipes

Fruit to Buy (fully ripe)	How to Prepare Fruit	Ingredients	Makes (about)
Apricot 3-1/2 lb. apricots 2 lemons (May take up to 2 weeks to set.)	Finely chop (unpeeled) apricots.	5 cups finely chopped apricots 1/4 cup fresh lemon juice 7 cups sugar	9 cups
Blackberry, Boysenberry, Dewberry, Loganberry, Red Raspberry or Youngberry 8 cups berries	Crush berries. If desired, press half the crushed fruit through sieve to remove seeds.	5 cups crushed berries 7 cups sugar	9 cups
Black Raspberry 8 cups black raspberries	Crush berries. If desired, press half the crushed fruit through sieve to remove seeds.	5 cups crushed black raspberries 6-1/2 cups sugar	8 cups
Blueberry 6 cups blueberries	Remove and discard blueberry stems. Finely chop or mash blueberries.	4 cups chopped blueberries 4 cups sugar	6 cups
Cherry (sour) 3 lb. sour cherries	Discard cherry stems. Pit and finely chop cherries.	4 cups finely chopped cherries 4-3/4 cups sugar	6 cups
Fig 3-1/4 lb. figs 2 lemons	Trim and discard stem ends from figs. Finely chop figs.	5 cups finely chopped figs 1/2 cup lemon juice 1/2 cup water 7 cups sugar	10 cups
Hot Pepper Relish 2 green bell peppers 2 red bell peppers 10 large jalapeño peppers	Remove and discard pepper stems. Cut peppers in half; remove seeds. Finely chop peppers. (Note: When working with hot peppers, wear rubber gloves.)	1-1/2 cups each finely chopped green and red bell peppers 1 cup finely chopped jalapeño peppers 1 cup cider vinegar 5 cups sugar	6 cups
Orange Marmalade 4 oranges 2 lemons (May take up to 2 weeks to set.)	Use vegetable peeler to remove colored parts of fruit peels. Finely chop removed peel; place in large saucepan. Add 2-1/2 cups water and 1/8 tsp. baking soda; stir. Bring to boil; cover. Simmer on medium-low heat 20 min., stirring occasionally. Remove and discard white part of peel from fruit, reserving juice. Chop fruit, reserving juice. Add to ingredients in saucepan; simmer 10 min., stirring occasionally.	4 cups cooked fruit 5-1/2 cups sugar	7 cups
Peach 3 lb. peaches 1 lemon	Peel, pit and finely chop peaches.	4 cups finely chopped peaches 2 Tbsp. fresh lemon juice 5-1/2 cups sugar	7 cups
Pear 3 lb. pears 1 lemon	Finely chop peeled pears.	4 cups finely chopped pears 2 Tbsp. fresh lemon juice 5 cups sugar	6 cups
Plum 4 lb. plums	Finely chop plums; place in large saucepan. Add 1/2 cup water; stir. Bring to boil; cover. Simmer on medium-low heat 5 min.	6 cups cooked plums 8 cups sugar	10 cups
Strawberry 8 cups strawberries	Remove and discard strawberry stems. Crush strawberries.	5 cups crushed strawberries 7 cups sugar	8 cups
Triple Berry 6 cups strawberries 3 cups raspberries 2 cups blackberries	Remove and discard strawberry stems. Crush all berries, using separate bowl for each type of berry.	2-1/2 cups crushed strawberries 1-1/2 cups crushed raspberries 1 cup crushed blackberries 7 cups sugar	8 cups