



## Raspberry Jam

Raspberries have got to be my favourite berries. Contrary to popular opinion, I actually like seeded raspberry jam.

The easiest way to make raspberry jam is to use frozen raspberries and jam sugar, and within 10-15 minutes your jam will be ready. By the time your cake is baked and cooled your jam is all prepared to be spread on the cake.

<b>Ingredients</b> 250g frozen raspberry 180g jam sugar	
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## Method

In a medium saucepan add the 200g raspberries and sugar. Cover and let it come to a bubble.

Once it starts to boil, take off the lid. Let the temperature of the jam reaches about 105°C.

Boil it for 2-3 min, stirring occasionally to make sure that it does not stick to the bottom of the pan.

Take it off the heat and add the rest of the raspberries. Mix well. This gives a bit of texture to the jam.

Once it is cooled slightly, pour in sterilised jar. Place the lid on. This jam should last about a week in the fridge.

You can also flavour this jam with ½ tsp of thyme or lemon thyme for an added twist.