

Recipe



Peach Jam

PREP TIME: 10 MIN

COOK TIME: 7 MIN

Ingredients

- 5 peaches
- 1 1/2 cups white sugar
- 1 tbsp lemon juice

Steps

1. Wash, peel and pit peaches. Peel the skin off.
2. Transfer peaches to a saucepan and place on medium heat.
3. Mash for a soft texture.
4. Add sugar and lemon juice, stirring continuously.
5. Bring to a boil.
6. Transfer to a jar and let it cool.
7. Store in the fridge and enjoy!

Notes

To check if your jam is ready, put some on a chilled plate - if it does not run, its done!
If it is runny, cook more and test again.

