

Blueberry Cinnamon Jam

written by The Recipe Exchange | October 6, 2017

Ingredients

10 cups fresh blueberries (washed and any stems removed)
4 cups raw cane sugar
1 packet sure gel low sugar jam
1 tsp cinnamon
1/2 cup water
1/4 cup lemon juice

Directions

Rinse blueberries and place into a heavy bottom pot (I used a 5 qt pot) and add in 1/4 cup of white sugar mixed with the package of pectin and lemon juice. Slowly bring to a boil while stirring constantly. Once boiling add in remaining sugar and cinnamon all at once. Keep stirring constantly and bring back to a rolling boil. Boil for one minute and then remove from heat and place into sanitized mason jars (fill up to a 1/2 inch from the top of the jar – this is where a jar funnel comes in super handy) . Carefully wipe off any spills and place lids and rings on the jars. Use your tongs and place filled jars back into the large pot of hot water, bring to a boil and let boil for 10 minutes. Remove jars with the tongs and let dry on a cooling rack undisturbed overnight.