

# Pumpkin Jam

written by The Recipe Exchange | October 5, 2017

## **Ingredients**

350g Pumpkin puree (cooked), unsweetened  
350g Castor sugar  
350g Water  
1/2 Tsp Ground cinnamon  
A pinch ground cloves (optional)  
1 Tsp Vanilla extract  
Zest of 1 Lemon or of 1 orange  
4 Tbs Lemon juice  
2 Tsp Grand Marnier, Rum or Cointreau (optional)

## **Directions**

In a pan, stir together all ingredients. Bring to the boil.

Lower the heat and let the mixture simmer for about 35 minutes to 1 hour, until thick (see remarks) and translucent.

4. Pour into clean/sterilized jam jars/pots.
5. Close the jars hermetically.
6. Let cool.