

Pumpkin Jam

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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.