



## Raspberry Freezer Jam



These instructions came from the MCP Pectin box. If you use a different kind of pectin, follow the instructions in that box. Also, see freezer jam tips on [www.thecupcaketheory.com](http://www.thecupcaketheory.com) as they can make all the difference.

4 pints raspberries

1/4 c fresh lemon juice (2 lemons)

1 box MCP Pectin

4 1/2 c sugar

1 c light corn syrup

Wash and rinse plastic containers with tight-fitting lids. Use 1- to 2-cup size containers.

Prepare raspberries by washing and crushing 1 cup at a time with a potato masher. (Do not puree. Jam should have bits of fruit.) Place exactly 3 1/2 cups crushed raspberries in large mixer bowl. Juice lemons and stir 1/4 cup lemon juice into crushed raspberries.

Gradually stir pectin into fruit and mix thoroughly. Set aside for 30 minutes, stirring every 5 minutes to dissolve pectin thoroughly.

Meanwhile, measure exactly 4 1/2 cups sugar into bowl and 1 cup light corn syrup into glass measuring cup. After the 30 minutes, pour corn syrup into fruit mixture. Mix well. This prevents sugar crystallization during freezer storage. Stir in sugar gradually. Stir constantly until sugar is completely dissolved and no longer grainy.

Pour into prepared containers, leaving 1/2-inch space at the top for expansion during freezing. Cover with lids. Let stand at room temperature for 24 hours until set. Refrigerate up to three weeks. Otherwise, store in freezer for up to one year. Thaw in refrigerator.