



## Peach Freezer Jam



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

7-8 fresh ripe peaches

1/4 c fresh lemon juice (2 medium lemons)

1 T Fruit Fresh (optional)

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 peaches by peeling, pitting, and chopping fine. An easy way to “peel” peaches is to dip them in boiling water for 30 seconds and then the skins will slip right off. Place exactly 3¼ cups chopped peaches into large mixer bowl. Juice lemons and mix 1/4 cup lemon juice into peaches. Sprinkle with 1 T Fruit Fresh (this step is optional but will help to prevent browning). Mix again. Gradually stir pectin into fruit and mix thoroughly. Set aside for 30 minutes, stirring every 5 minutes to dissolve pectin thoroughly.

Meanwhile, measure exactly 4½ cups sugar into a bowl and 1 cup light corn syrup into a 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.