

# Easy Plum Jam Recipe

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This easy plum jam is made with just four ingredients: plums, sugar, water, and lemon juice. Plums are naturally high in pectin, so no additional pectin is needed for the jam to set properly.

Recipe yields about four half-pint jars of jam.

## Ingredients

- 1 kg (2.2 lbs) plums, pitted and chopped
- 700 g (about 3.5 cups) granulated sugar
- 150 ml (about 5 fl oz) water
- Juice of 1 large lemon (about 2 tbsp)

## Instructions

### 1. Prepare Jars and Plums

- **Sterilize jars and equipment:** Wash jars and lids in hot, soapy water, rinse them, and then place them on a baking tray in a low oven (120–130°C or 250–270°F) for 10–20 minutes until they are completely dry.
- **Prepare a setting test:** Place two small saucers or plates in the freezer to chill.
- **Prep the plums:** Wash the plums, cut them in half to remove the pits, and then chop them into smaller pieces. There is no need to remove the skins, as they contain pectin and add color to the jam.

### 2. Cook the Jam

- **Soften the fruit:** Place the chopped plums, water, and lemon juice in a large, heavy-based saucepan or preserving pan.<sup>9</sup> Bring to a simmer over low-medium heat and cook for 5–20 minutes, stirring occasionally until the plums soften.
- **Dissolve the sugar:** Remove the pan from the heat and stir in the sugar until it's completely dissolved. If desired, you can cover the pan and let the mixture cool for a few hours or even overnight before proceeding.
- **Boil and set:** Return the pan to the heat and bring the mixture to a rapid, rolling boil. Boil for about 10–15 minutes, stirring frequently to prevent scorching. A knob of butter can be added to reduce foam.

### 3. Test for the Setting Point

- **Check for doneness:** Turn off the heat and spoon a small amount of jam onto one of the chilled saucers. Return it to the freezer for a minute or two.
- **Perform the wrinkle test:** Push the jam with your fingertip. If it wrinkles and holds its shape rather than remaining runny, it has reached the setting point.
- **Adjust if needed:** If the jam is still runny, return the pan to the heat and boil for a few more minutes before testing again. The setting point temperature is approximately <sup>18</sup>104–105°C (220°F) if using a thermometer.

### 4. Jar and Store the Jam

- **Rest the jam:** Let the jam rest off the heat for about 5–10 minutes to allow the fruit to settle and distribute evenly throughout the jam.
- **Fill jars:** Use a ladle and a wide-necked jug or funnel to carefully pour the hot jam into the hot, sterilized jars, filling them to the brim or leaving about 1/4 inch of headspace.
- **Seal and cool:** Wipe the jar rims clean, seal them immediately with the lids, and let them cool completely at room temperature. You may hear a "ping" as a vacuum seal forms.
- **Store:** Store the sealed jars in a cool, dark place for up to one year. Once opened, refrigerate the jam and use it within a few weeks to a few months.