

Apricot Jam

Poetry & Pies

total time: 20-25 minutes

yields: about 1 ½ cups

Ingredients

- 1 pound (453g) fresh apricots
- 1 cup (200g) granulated sugar (or sugar of choice*)
- 2 tablespoons (28g) freshly squeezed lemon juice



Instructions

1. Wash and dry the apricots. Halve and remove the pits. Dice into roughly ½ inch chunks.
2. Place apricots, sugar, and lemon juice in a medium saucepan. Cook over medium heat, stirring frequently until the apricots have broken down into a thin jam consistency. You can help them along by mashing them against the side of the pan with the spatula.
3. Once the apricots have broken down, turn the heat to low and let simmer, stirring frequently, until thickened to a jam consistency. Jam will thicken only slightly once cooled.
4. If not using right away, let the jam cool for a few minutes then place in a tightly sealed jar in the fridge. Jarring it while still warm will help create a tighter seal.

Enjoy!

Jam can be stored in the fridge for about a month, or frozen for up to 3 months (depending on your freezer).

**If using a sugar substitute, such as monk fruit or stevia, start with half this amount and increase to taste as the jam cooks.*