

Freezer Jam Recipes



Sweet Cherry, Spiced Peach, and Valentine's
Freezer Jams

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Freezer Jam Tips



Freezer jam is very easy...except when it's not. Getting the texture just right takes some practice and maybe some extra work, but in the meantime it's hard to make a jam that is totally inedible.

- Freezer jam is called freezer jam because **it is not shelf stable** (unlike canned jam). It can be kept in the fridge for up to 3 weeks or in the freezer for up to a year. To use frozen jam simply thaw it in the fridge before using.
- Jam making is literally a science. **Don't change the sugar to fruit ratio in a recipe** or your jam will fail to set. If you want to use less sugar there is a type of pectin designed for that. The Sure-Jell brand of low sugar pectin comes in a pink box. You can also make a cooked jam recipe which requires no added pectin and much less sugar.
- The **texture** of freezer jam will be softer than canned or store bought jam, but it shouldn't run when you tip your container from side to side.
- If your jam **fails to set** there are instructions in the Sure-Jell box that will help you correct the problem. For a no-pectin recipe you can reheat it and add a small amount of corn starch. Or consider using the results as a topping for pancakes, oatmeal, yogurt, ice cream, etc. It is still safe to eat even if it doesn't set.
- You can sometimes **double the pectin** to get a very firm set jam (see the spiced peach jam and cherry-lemonade jam recipes). **HOWEVER** pectin tastes like lemon and this may make your jam very sour.



Freezer Jam Tips, cont.



- You can use **frozen fruit** for most recipes. Thaw the fruit in the fridge overnight and then drain off any excess liquid. You may need to drain again after chopping your fruit.
- You don't have to put your jam in **canning jars**. You can use any kind of container that is clean and freezer safe. Small plastic containers with screw top lids work really well.
- When a recipe says "stir" what they mean is "**gently fold.**" Do not vigorously stir your jam at any time or you will get lots of tiny bubbles and foam in the final product. Still edible, but unappetizing looking. I suggest using a spatula and not a spoon. It will take a while for all the sugar and fruit to mix so take it slow and don't give up.
- The purpose of **allowing the fruit/sugar mixture to sit** is so that the water can be drawn out of the fruit and the sugar can dissolve. Very often it will take MUCH LONGER than 10 minutes for the sugar to dissolve. To speed the process you can heat the mixture gently over a pot of boiling water (like a double boiler) or carefully microwave your mixture. Do not let your mixture boil or you will get bubbles/foam and the color of your jam will dull.
- Another way to help the sugar dissolve faster and more completely is to **use super fine sugar** or sugar that you process in a blender. If you use super fine sugar you must measure by WEIGHT and not by volume. If you use the blender method, measure your sugar by volume before blending.

1 cup sugar = 200 grams



Strawberry Freezer Jam



This is the most basic freezer jam recipe that comes with the box of Sure-Jell pectin. The insert inside the box will list the different amounts of sugar needed for different kinds of fruit.

Ingredients

- 2 cups crushed or chopped strawberries
- 4 cups granulated sugar
- 1 box (1 3/4 oz) fruit pectin
- 3/4 cup water

Measure the exact amount of crushed or chopped (not pureed) strawberries into a large bowl. You can use a food chopper or potato masher to prep the fruit. Add exact amount of sugar to the berries and gently stir to combine. Let sit for for at least 10 minutes, stirring occasionally. It may take much longer than 10 minutes for sugar to completely dissolve.

When the fruit mixture is ready, stir pectin and water in a small saucepan. Bring to a boil over high heat, stirring constantly. Boil for 1 minute, stirring constantly.

Remove saucepan from heat and pour pectin mixture over fruit/sugar mixture. Gently stir for 3 minutes. Using a ladle or large spoon immediately fill containers leaving space at the top for expansion during freezing. Clean any drips around the rims with a paper towel. Cover containers with lids and let stand at room temperature for 24 hours. Store in fridge for up to 3 weeks or freezer for up to a year.



Valentine's Freezer Jam



The original recipe did not call for cocoa powder, but I find that it smells amazing and gives a very subtle chocolate flavor. You can leave it out for plain raspberry-blackberry jam. Great on waffles or pancakes for that special someone.

Ingredients

- 2 cups crushed raspberries
- 1 cup crushed blackberries
- 2 heaping tablespoons cocoa powder
- 5 1/4 cup granulated sugar
- 1 box (1 3/4 oz) fruit pectin
- 3/4 cup water

Measure the exact amount of prepared berries into a large bowl. In a separate bowl combine sugar and cocoa powder and stir well to combine. Add sugar mixture to berries and stir gently to combine. Let sit for for at least 10 minutes, stirring occasionally. It may take much longer than 10 minutes for the sugar to completely dissolve.

When the fruit mixture is ready, stir pectin and water in a small saucepan. Bring to a boil over high heat, stirring constantly. Boil for 1 minute, stirring constantly.

Remove saucepan from heat and pour pectin mixture over fruit/sugar mixture. Gently stir for 3 minutes. Using a ladle or large spoon immediately fill containers leaving space at the top for expansion during freezing. Clean any drips around the rims with a paper towel. Cover containers with lids and let stand at room temperature for 24 hours. Store in fridge for up to 3 weeks or freezer for up to a year.



Adapted from A Farmgirl's Dabbles

www.afarmgirlsdabbles.com/raspberry-blackberry-freezer-jam/

Sweet Cherry Freezer Jam



This was my favorite of the pectin jams. Amazing as a topping for ice cream. I used thawed frozen cherries. Makes 5 cups.

Ingredients

- 2 cups pitted and chopped sweet cherries
- 2 tablespoons lemon juice (bottled or fresh)
- 4 1/4 cups granulated sugar
- 3/4 cup water
- 1 box (1 3/4 oz) fruit pectin

Cherries can be chopped by hand or with a few pulses in a food processor. Measure exactly the amount of chopped fruit into a large microwave safe bowl. Stir in lemon juice. Gently stir in sugar and let stand for 10 minutes stirring occasionally.

Place bowl in microwave and cook on high power for 2 1/2 to 3 minutes. Remove and gently stir. Taste to see if your mixture still has a grainy texture. If it does, return it to the microwave for 1 to 2 minutes.

When the fruit mixture is ready, stir pectin and water in a small saucepan. Bring to a boil over high heat, stirring constantly. Boil for 1 minute, stirring constantly.

Remove saucepan from heat and pour pectin mixture over cherry/sugar mixture. Gently stir for 3 minutes. Using a ladle or large spoon immediately fill containers leaving space at the top for expansion during freezing. Clean any drips around the rims with a paper towel. Cover containers with lids and let stand at room temperature for 24 hours. Store in fridge for up to 3 weeks or freezer for up to a year.



Recipe from <https://thecafesucrefarine.com/sweet-cherry-freezer-jam/>

Small Batch, Firm Set Recipes

These recipes use double the amount of pectin and will have a consistency more like store bought jam. However, the flavor is on the tart side because of the additional pectin.



Cherry-Lemonade Jam



This jam has a slightly lemony taste and more subtle cherry flavor than the previous cherry recipe. It tastes like summer and is great with peanut butter. Sets very firm.

Ingredients

- 1 cup pitted and chopped sweet cherries
- 2 cups plus 2 tablespoons granulated sugar
- 3/4 cup water
- 1 box (1 3/4 oz) fruit pectin

Cherries can be chopped by hand or with a few pulses in a food processor. Measure exactly the amount of chopped fruit into a large microwave safe bowl. Gently stir in sugar and let stand for 10 minutes stirring occasionally.

Place bowl in microwave and cook on high power for 1 to 2 minutes. Remove and gently stir. Taste to see if your mixture still has a grainy texture. If it does, return it the microwave in 30 second intervals until sugar is dissolved.

When the fruit mixture is ready, stir pectin and water in a small saucepan. Bring to a boil over high heat, stirring constantly. Boil for 1 minute, stirring constantly.

Remove saucepan from heat and pour pectin mixture over cherry/sugar mixture. Gently stir for 2 minutes. Using a ladle or large spoon immediately fill containers leaving space at the top for expansion during freezing. Clean any drips around the rims with a paper towel. Cover containers with lids and let stand at room temperature until set (a few hours). Store in fridge for up to 3 weeks or freezer for up to a year.



Spiced Peach Jam



A delicious jam that can be made with frozen or fresh peaches. You can use your own custom spice mix instead of the pumpkin pie spice. Add lemon for a harder set or leave it out for a softer, slightly sweeter jam.

Ingredients

- 1 1/2 cups finely chopped peaches
- 2 1/4 cups granulated sugar
- 1 heaping teaspoon pumpkin pie spice mix
- 3/4 tablespoons lemon juice (optional for firmer set)
- 3/4 cup water
- 1 box (1 3/4 oz) fruit pectin

Peaches can be chopped by hand or with a few pulses in a food processor. Measure exactly the amount of chopped fruit into a large bowl and add lemon (if using).

In a separate bowl blend sugar and pumpkin pie spice. Add sugar to fruit mixture and stir gently until combined. The fruit and sugar mixture will produce a lot of small bubbles that look like foam. Allow the mixture to sit for 30 minutes to an hour, stirring occasionally. The bubbles should clear by the time the sugar is dissolved.

When the fruit mixture is ready, stir pectin and water in a small saucepan. Bring to a boil over high heat, stirring constantly. Boil for 1 minute, stirring constantly.

Remove saucepan from heat and pour pectin mixture over peach/sugar mixture. Gently stir for 2 minutes. Using a ladle or large spoon immediately fill containers leaving space at the top for expansion during freezing. Clean any drips around the rims with a paper towel. Cover containers with lids and let stand at room temperature until set (a few hours). Store in fridge for up to 3 weeks or freezer for up to a year.

Adapted from <https://thecafesucrefarine.com/super-easy-peach-freezer-jam/>



No Pectin Recipes

Some fruits have a naturally high amount of pectin which is released when the fruit is cooked. Only a small amount of lemon juice is needed for the jam to set. These recipes also tend to require less sugar.



Apple Freezer Jam



My overall favorite of all the jams I tried. Super easy, and because apples have a naturally high level of pectin it is almost guaranteed to set.

Ingredients

- 2 pounds apples (about 4 medium apples)
- 1 cup granulated sugar
- 2 tablespoons lemon juice (bottled or fresh)
- 1 cinnamon stick (use two if you are using lower quality)

Peel, core, and roughly chop apples into 3/4 inch to 1 inch pieces. Combine apples with 1 1/2 cups water in a heavy bottomed pot or sauce pan over medium-high heat. Bring to a low boil, stirring occasionally, and cook until fruit is tender and mixture has reduced by 1/4, about 15 minutes.

Add the sugar and reduce heat to medium. Gently mash apples with a potato masher to start breaking them up. Do not over-mash, you want to have small chunks of apple not apple sauce. Cook, stirring frequently, until mixture is jammy and thick and there are no more pools of liquid when you expose the bottom of the pan. This should take about 25 minutes.

Add lemon juice and cinnamon stick(s) and stir to combine. Simmer on low heat 5 to 7 minutes to allow cinnamon to infuse.

When jam has reached desired consistency, remove cinnamon stick(s). Divide between clean jars or containers and cover with lids. Refrigerate for up to 2 weeks or freeze for up to a year.

Recipe from
<https://www.delish.com/cooking/recipe-ideas/a29006817/apple-jam-recipe/>



3 Ingredient Strawberry Jam



The set of the recipe will vary from runny to firm and may take up to 48 hours to set. This depends on a number of factors including the ripeness and sugar content of the fruit itself. Even if it is a bit runny it is still delicious. You can use frozen or fresh strawberries.

Ingredients

- Strawberries (as many pounds as you want)
- 3/4 cup sugar for each pound of berries
- 2 tablespoons lemon juice (bottled or fresh) for each pound of berries

Roughly chop berries by hand or in a food processor. You can also mash the berries with a potato masher. Be sure to leave some chunks.

Put all ingredients into a medium saucepan and stir to combine. Place on medium-high heat until mixture comes to a boil. Reduce heat to medium low and boil about 15-20 minutes. Add an extra 5 minutes if you are using frozen berries since these tend to have more liquid.

Remove jam from heat and transfer to prepared containers leaving 1/2" of space from the top of the jar for expansion when frozen. Cool to set. It will take 24 to 48 hours for this jam to reach full set. Store in the fridge for up to 4 weeks or in the freezer for up to a year.

Recipe from <https://butterwithasideofbread.com/strawberry-jam-without-pectin/>



20 Minute Mixed Berry Jam



There is a trade off with the recipe- if you use riper berries they will be sweeter and you will need less added sugar. However, as berries ripen their natural pectin degrades and you will have a hard time getting a firm set. You should get better at predicting the results with practice. You can easily double this recipe for more jam.

Ingredients

- 3 cups mixed berries
 - You can use any combination of strawberries, raspberries, blackberries, blueberries, or cherries
- 1 cup sugar (up to 1 1/2 cups if your berries are less ripe)
- 1 tablespoon lemon juice (bottled or fresh)

Roughly chop larger fruits by hand or in a food processor. You can also gently mash the berries with a potato masher. Be sure to leave some chunks.

Put all ingredients into a medium saucepan and stir to combine. Place on medium-high heat until mixture comes to a boil. Reduce heat to medium low and boil about 20 minutes. You may need to skim foam from the top as the mixture cooks. Add an extra 5 minutes if you are using frozen berries since these tend to have more liquid.

To test the thickness of the jam, place a few large metal spoons in the freezer for 10 minutes. Take out one spoon and add a dollop of jam to the back. If the jam sets, you're ready to go. If it's too runny, cook and test in 5 minute increments until the jam sets on the spoon.

Remove jam from heat and transfer to prepared containers leaving 1/2" of space from the top of the jar for expansion when frozen. Cool to set. Store in the fridge for up to 2 weeks or in the freezer for up to a year.

Recipe from <https://www.foodiecrush.com/20-minute-berry-jam/>

