

Canning Berry Pancake Syrup

2 Cups Prepared Blackberries, Blueberries, Raspberries or Strawberries
3 Cups Sugar
2 Tablespoons Lemon Juice
6 Cups Water

Combine berries and 2 cups water, simmer 5 minutes. Strain to remove bulk. Combine Sugar and 4 cups water, boil to 160°F. Add berry juice to sugar syrup and boil 1 minute. Stir in lemon juice.

Quickly pour into hot jars leaving 1/4-inch headspace.

Process in Hot Water bath for 10 min for pints/quarts.

Makes about 2 pints of syrup