

Canning Raspberry Jam

5 Cups Prepared Raspberries

7 Cups Sugar

1 Sure Jell Pectin

Stem and thoroughly crush ripe berries to fill air spaces. Mix pectin with fruit and bring to a boil. Add sugar all at once.

Boil hard for one minute. Remove from heat and skim lumps for 5 minutes. Put quickly into jars leaving 1/4 inch headspace.

Process in Hot Water bath for 15 minutes for pints or quarts.

Makes about 8 cups