

Blackberry Jam

Make homemade blackberry jam with this easy 3-ingredient recipe. Perfect for breakfast, baking, and preserving summer's sweet flavors year-round.

30 min

PREP

1h

COOK

1h 30min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Blackberry Jam

Ingredients

- 2 cup blackberry
- 1.5 cup granulated sugar
- 1 lemon

Instructions

- 1 Prepare the blackberries**

Remove stems from 2 cups of blackberries and gently rinse them in cool water without crushing. Drain thoroughly and pick out any damaged or overripe berries.
- 2** Place the cleaned blackberries in a heavy-bottomed saucepan and add 1.5 cups of sugar. Gently stir to combine and coat the berries with sugar.
- 3** Cover the saucepan and let the mixture sit at room temperature for 3 hours or overnight, until the berries have released their juices and created a syrup with the sugar.
- 4 Cook the jam**

Add the juice and zest of 1 lemon to the macerated berry mixture. Place the saucepan over medium-high heat and bring to a rolling boil, stirring gently to prevent sticking.
- 5** Continue boiling for 15-20 minutes, stirring occasionally and skimming off any foam that rises to the surface. The jam will darken and thicken as it cooks.
- 6** Reduce heat to medium-low and cook for another 10-15 minutes, stirring frequently, until the jam reaches 220°F (104°C) on a candy thermometer.
- 7** Test for doneness by placing a small plate in the freezer, then dropping a small amount of jam on the cold plate. Push the jam with your finger - if it wrinkles and holds its shape, the jam is ready.
- 8** Remove from heat and let the jam cool for 5 minutes before transferring to clean jars. The jam will continue to thicken as it cools.

Tips

Use a mix of ripe and slightly underripe blackberries for the best balance of flavor and natural pectin content.

Test for doneness using the 'wrinkle test' - drop a small amount of jam onto a chilled plate, and if it wrinkles when pushed with your finger, it's ready.

Skim foam regularly during cooking to ensure a clear, professional-looking jam with better texture.

Sterilize jars and lids in boiling water before filling to ensure proper preservation and prevent contamination.

Don't double the recipe as larger batches take longer to cook and may not set properly due to extended cooking times.

Add lemon juice gradually and taste as you go - different batches of berries may need varying amounts of acid to achieve the perfect balance.

Let the jam cool slightly before jarring to prevent the fruit from floating to the top and ensure even distribution.

Store unopened jars in a cool, dark place and always check that lids have sealed properly by pressing the center - it shouldn't pop back up.