

## Recipe for Plum jam

### Ingredients:

4 8 ounce canning jars with lids and screws

8 cups of washed, pitted, and quartered large plums ( about 3 pounds)

2 cups of sugar mixed with 3 TBS of dry pectin

1-2 cinnamon sticks

### Directions:

Preheat oven to 350 degrees

Spray Pam in a large pyrex or other pan

Put the fruit on the bottom

Add the sugar and pectin mixture on top.

Bake for about 2 hours

During the first hour the mixture will be very juicy.

During the second hour the juice will cook down. Stir and mash the mixture.

Fill the jam into the prepared jars, put on the lids and the screws and process in a water bath for about 10 to 15 minutes. The jars should be sealed before storing the jam.

## Recipe for Plum and Blackberry Jam

### Ingredients:

2 8 ounce sized canning jars with lids and screws

4 cups of plums

1 cup of washed blackberries

2 scant cups of sugar mixed with 3TBS of pectin.

### Directions:

The same as the plum jam