

No Cook Freezer Strawberry (Raspberry) Jam

(Club House Garden Fare gelling powder)



All you need:

Glass or plastic jars with tight fitting lids
4 cups of finely chopped strawberries (or raspberries)
1 ½ cups granulated sugar

All you do:

Wash and rinse the containers
Place prepared fruit in large mixing bowl.
Gently stir in sugar and allow to stand for 15 minutes.
Slowly sprinkle gelling powder a little at a time onto fruit mixture while stirring for 3 minutes.
Allow to stand for 5 minutes.
Gently stir again for 1 minute.
Pour jam into jars, leaving 1 inch head space. Seal tightly. Jam is ready to eat. No standing time is required.
Store in refrigerator and use within 6 weeks or store in freezer for up to one year.
Makes approximately 4-½ cups.