## Low Sugar Raspberry-Blueberry Jam

Number of Servings: 5

## **Ingredients**

2 cups mashed raspberries

2 cups mashed blueberries

2 teaspoons calcium water

2 Tablespoons lemon juice

½ cup up to 1 cup honey or ¾ cup up to 2 cups sugar

(I used 1¼ cups sugar.)

2 teaspoons Pomona's Pectin powder

## **Instructions**

- 1. Wash jars, lids, and bands. Place jars in canner, fill canner 2/3 full with water, bring to a boil. Turn off heat, cover, and keep jars in hot canner water until ready to use. Place lids in water in a small sauce pan; cover and heat to a low boil. Turn off heat and keep lids in hot water until ready to use.
- 2. Measure mashed raspberries and blueberries into sauce pan.
- 3. Add calcium water and lemon juice, and mix well.
- 4. Measure sugar or room temperature honey into a bowl. Thoroughly mix pectin powder into sweetener. Set aside.
- 5. Bring fruit mixture to a full boil. Add pectin-sweetener mixture, stirring vigorously for 1 to 2 minutes to dissolve the pectin while the jam comes back up to a boil. Once the jam returns to a full boil, remove it from the heat.
- 6. Fill hot jars to ¼" of top. Wipe rims clean. Screw on 2-piece lids. Put filled jars in boiling water to cover. Boil 10 minutes (add 1 minute more for every 1,000 ft. above sea level). Remove from water. Let jars cool. Check seals; lids should be sucked down. Eat within 1 year. Lasts 3 weeks once opened.

Recipe from Pomonapectin.com