

Raspberry Ripple Jam

3 x 280g jars

750g raspberries (hulled)

450g white cane sugar

1 vanilla pod (half the pod and scrap put the black seeds)

1 tbsp of fresh squeezed lemon juice

I used to love raspberry ripple ice-cream as a kid and I thought how could I make this into a delightful summer jam. I've added vanilla to give my jam that raspberry ripple factor!

Let's go:-

First place your jam jars in a pre-heated oven (130°C for 15minutes to sterilise the jars). Secondly make sure you have weighed all your ingredients & your equipment and utensils are ready.

Put half the raspberries into the pan and crush them gently, then add the remaining half of the raspberries along with the sugar, lemon juice and vanilla seeds.

Stir this glorious mixture over a low heat until the sugar has dissolved, then bring to a rolling boil and cook for 5 minutes. I love raspberry jam to be soft set; as I love to dollop spoons of raspberry ripple jam on my scones & clotted cream.

'Test the set by using the plate test - place a small drop on a cold plate and leave for 1 minute, gently push to see if you get a wrinkle if so, it's ready. You can also use the flake test - dip the spoon into the jam and then hold it over the pan and twirl around 3 times, let the jam drop from the spoon, if it drops together - then hey presto the flake test is complete. If you want a firmer set, pop the pan back on the heat for a further 2-3 minutes and repeat the tests'.

Once setting point is reached, remove any scum. Cool the jam for 5 minutes, this will ensure that the raspberry seeds do not float to the top of the jam jar when it is poured into the sterilised jars.

That's it, you've done it - your very first Raspberry Ripple Jam!