

Reduced Sugar Strawberry Freezer Jam



Ingredients:

3 cups sugar

Reduced sugar pectin

1 cup water

4 cups Strawberries, crushed

Wash and crush strawberries to your jam consistency preference. Next measure the exact amount of sugar into a large sauce pan and stir in one box of reduced sugar pectin. Add one cup of water and bring to a boil over medium-high heat stirring constantly. Let boil for 1 minute while continually stirring. Remove from heat and quickly add exactly 4 cups crushed strawberries. Stir for 1 minute until thoroughly mixed. Pour into prepared containers, I used half pint canning jars, leaving a half inch headspace to allow for expansion during freezing. Let the jam sit for 24 hours or until jam has set. Store in the freezer for up to a year. Let thaw in the fridge when ready to use and jam will keep for 3 weeks.