

Hedgerow jam

What you need

500g mixed edible hedgerow berries like bramble, elderberries and raspberries – if you're unsure **don't eat them!**

1kg apples with peel
Juice of 1 lemon
1kg sugar
100ml water
6 x 225g jars, sterilised



How to make

Chop the apples, put them in a saucepan with the berries, lemon juice and water and simmer gently over a low heat until it's all soft and pulpy.

Add the sugar and stir until it has dissolved.

Now bring it to the boil and boil rapidly (be really careful here it gets very, very hot!) until it reaches setting point.

To test the setting point, use a teaspoon and drop a bit of jam onto a chilled saucer, leave it a minute then poke it with a spoon – if it wrinkles it's set :O)

Leave to cool before spooning it into the clean jars.

Brilliant on toast :O)

Share your favourite jam recipes

Email us your recipes and you could be published on the website!

naturedetectives@woodlandtrust.org.uk



Start your own adventure at naturedetectives.org.uk

Fun stuff for kids, families and schools by the Woodland Trust, a charity registered in England & Wales (294344) and Scotland (SC038885) at Autumn Park, Grantham NG31 6LL
© 2009 You may print and copy this sheet, in its entirety, for non-commercial purposes. Do not put this pdf on other websites - please link to our download page. Questions? 0800 026 9650