

# Bramble jelly

Makes 3 jars

Preparation 0 minutes

Cooking 40 minutes

Cooling 2 hours

Ingredients 500g **blackberries**  
1 tablespoon **lemon juice**  
½ cup **water**  
450g **sugar**  
2 tablespoons **apple pectin**

Method *(Note: This recipe uses an 800W microwave – adjust times accordingly)*

Put the blackberries, lemon juice and water into a microwavable bowl – a pyrex dish is ideal – *do not put anything metal in a microwave.*

Cover and microwave on full power for 10 minutes.

Stir the mixture, and cook *without covering* for another 5 minutes on full power.

Strain through a sieve, discard the pips and pulp. \* Warning – HOT! \*

Put the sugar and 600ml of the blackberry juice back into the bowl. Cover and cook for 5 minutes.

Uncover, stir and cook on medium power for 10 minutes, *stopping to stir after 5 minutes.*

Now add the apple pectin, stir in well.

Leaving uncovered, stir and cook on full power for 5 minutes, then do a 'setting test' (put a spoonful onto a cold saucer, leave for a few minutes, and see if it is setting).

Repeat, until you see it setting.

Wait a couple of hours and put into jars. Do not put into jars until it is quite cold.

