



# Microwave Jam

Make the most of summer berries and stone fruit with just the touch of a microwave button. You won't believe how easy it is and this recipe is vegan friendly.

## Ingredients

- 1 lemon, halved
- 500g stone fruit remove stone and chop fruit
- 1 1/2 cups (335g) white sugar

## Method

1. Juice the lemon. Place fruit, lemon juice and the rind halves in a large microwave safe bowl. Cook, uncovered, on High/100% power, stirring occasionally for 6 minutes.
2. Add the sugar and cook on High/100% power for 20 minutes or until the jam reaches setting point. (To do this, cool some jam on a chilled saucer and run your finger through it. If the jam wrinkles and stays separate it is ready to bottle.)
3. Discard lemon rind and spoon the hot jam into a clean jar. Invert for 2 minutes then turn upright to cool.



**KALAMUNDA**  
**FARMERS MARKET**

