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Raspberry Jam Recipe

2kg Jam Raspberries

1.7kg Sugar

1 juice of a lemon

Dollop of butter

Clean jars & metal lids that have been heated /sterilised in the oven

Method

1. Place Raspberries in a wide based pot, mash berries and bring them to the boil
2. add sugar and squeeze lemon juice into raspberries and bring back to the boil and boil rapidly and stir continuously for approx. 7-10 minutes (or until the jam is rolling)
3. Crinkle Test, place a teaspoon on a cold saucer and put in fridge for a minute, then push with finger tip if crinkles it is going to set, if not cook for a further 2 mins (no more, better to have Yummy runny jam than dark yucky tasting jam)
4. Turn off and take off heat source, add a dollop of butter and stir to dissolve the scum from the top.
5. Pour Jam to the very top of jar, place on metal lid, turn up side down to create a vacuum. The jam shall keep for 12 months or until open, best to refrigerate once open. Best eaten in the first few months to get a really fresh jam taste. TIP (for Premium Taste) Better to make jam regularly than make huge amounts in one hit. Raspberries Freeze Well

Scones

"Aunty Joan's recipe"

Makes 24 scones (approx 90g each)

Ingredients

- 6 cups self raising flour
- 1.5 cups Cream
- 1.5 cups Milk
- 1 table spoon Sugar
- 3 Eggs

1. Mix dry ingredients make well and add wet ingredients
Don't over Work and kneed till combined
2. Bake in 180 degree oven (fan forced 160 degree) for 10-15 minutes

Each scone should be around 90g makes approx 24 scones