

Strawberry Jam Bread Machine Recipe

Preparations

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1. Do the water-leak test on the bread machine pan (see the top of the blog for directions)
2. Measure the strawberries
3. Wash the strawberries in veggie soap
4. Rinse well
5. Dice or pulse the strawberries
6. Measure the sugar in a bowl
7. Measure the pectin in a small bowl
8. Sterilize the jelly jars and lids
9. Keep warm in a 200-degree oven



Ingredients

- 8 cups diced strawberries (1314 Grams or 46.5 ounces)
- (Or pulse them in a blender instead of dicing)
- 3 cups organic cane sugar (600 Grams or 21 ounces)
- 24 grams or a half box of Sure-Jell Pectin
- Optional, 1 tablespoon fresh lemon juice

Directions

1. Add all the ingredients to the bread machine
2. Plug in the bread machine
3. Select the menu button for the jam setting
4. Once the bread machine has completed its cycle
5. Put into sterilized glass jars
6. Add a tight lid
7. Store the jam in the refrigerator



This jam does NOT need to be processed