

R e c i p e

# PLUM JAM WITH GINGER AND CINNAMON





# PLUM JAM

w i t h   g i n g e r   a n d   c i n n a m o n

Recipe: **GIEDRE BARAUSKIENE**

## INGREDIENTS

- 2 kg        plums
- 2 kg        sugar
- 3-5 tbsp    lemon or lime juice  
                 (optional if plums are  
                 sour)
- 1 tbsp      ground cinnamon (powder)
- 1 tbsp      ground ginger (powder)



**SERVING**  
1,5 l



**ISSUE**  
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- STEP 1**      Wash plums and leave on towel to dry. Then halve them and remove pits.
- STEP 2**      Put plum halves into a heavy pot, add 150 ml water (250 ml if plum flesh is not very juicy) and simmer until plums become tender.
- STEP 3**      Add sugar, cinnamon, lemon juice and ginger. Stir well with a wooden spatula and simmer until sugar dissolves.
- STEP 4**      Increase the heat and let jam boil for 7-10 minutes. Stir constantly.
- STEP 5**      Take jam off the heat and let cool for about 30 minutes. You can leave the jam chunky and ladle it into sterilized jars. Alternatively, you can blend it until smooth. Store fridge. Chunky jam is good for desserts, porridge, yogurt, while the smooth version is ideal for baking cakes and making sauces.