



## Ingredients

- 1.4 kg (3 lbs) plums stoned and halved
- ½ tsp cloves
- 1 spiced mulled wine tea bag
- 1 cinnamon stick
- Water to cover
- 1.4 kg (3 lbs) sugar
- 1 tbsp liquid pectin

# Queen of Crafts: The Modern Girls' Guide to Knitting, Sewing, Quilting, Baking, Preserving & Kitchen Gardening

## Mulled Plum Jam

This beautiful mulled jam is lovely at Christmas time and makes a perfect present. You can buy mulled wine tea bags from the supermarket for a spicy aromatic flavour.

Peel and stone the plums and cut in half. Place the peel and stone in a muslin bag and put in the pan with the chopped plums and the cinnamon stick. Add just enough water to cover the fruit and simmer until tender. Remove the cinnamon stick and muslin bag, squeezing any excess juice back into the pan. Add the sugar and liquid pectin and stir until dissolved. Bring to a rapid rolling boil and cook until setting point is reached. Remove from the heat, skim off any scum and then stir to distribute fruit before funnelling into hot sterilized jars. Seal and cover.



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