

Recipe

Get ready to elevate your breakfast game with this **Homemade Blueberry Jam** recipe! ☐☐ Bursting with the natural sweetness and tanginess of fresh blueberries, this jam is a delightful addition to your morning routine. Imagine the aroma of simmering blueberries, sugar, and a hint of lemon filling your kitchen, creating a symphony of flavors that will brighten your day. Whether slathered on toast, drizzled over pancakes, or spooned onto scones, this sweet treat captures the essence of summer in a jar. And the best part? You can savor it year-round! Prepare to indulge in a taste of homemade goodness that's sure to become a household favorite. ☐☐

Ingredients:

- 4 cups fresh or frozen blueberries
- 1 1/2 cups granulated sugar
- 2 tablespoons lemon juice
- 1 teaspoon lemon zest
- 1/2 teaspoon vanilla extract

Directions:

1. In a large saucepan, combine the blueberries and sugar. Stir well to coat the berries with sugar. Let them sit for about 15-20 minutes to macerate.
2. After the berries have macerated, place the saucepan over medium-high heat. Bring the mixture to a boil, stirring frequently. Reduce the heat to medium and let it simmer for about 10 minutes, or until the blueberries have softened and the mixture has thickened slightly.
3. Add the lemon juice and lemon zest to the saucepan. Stir to combine and continue simmering for an additional 5-7 minutes, or until the jam reaches your desired consistency. You can check the consistency by placing a small amount of jam on a cold plate. If it sets and wrinkles when you push it with your finger, it's ready.
4. Remove the saucepan from heat and stir in the vanilla extract.
5. Carefully ladle the hot jam into sterilized jars, leaving about 1/4-inch headspace. Wipe the jar rims clean and seal them with sterilized lids and bands.
6. Process the jars in a boiling water bath for 10 minutes to ensure they are properly sealed.
7. Allow the jars to cool completely before storing them in a cool, dark place. Your homemade blueberry jam is now ready to enjoy!



Prep Time: 20 minutes | **Cooking Time:** 25 minutes | **Total Time:** 45 minutes