



5-Ingredient Freezer Peach Jam Recipe

The Sweetest Summer Memory

The scent of ripe peaches takes me back to my grandma's kitchen. Sticky fingers, golden light, and her laugh as we licked spoons. **Ever wondered how you could turn summer's bounty into jam that tastes like sunshine?** This recipe does just that. Five ingredients, no fuss, just pure peach joy.

My First Jam Disaster (and Why It Worked)

My first batch was too runny—I forgot to let it set. But guess what? It made the best pancake syrup. **Mistakes in the kitchen often lead to happy accidents.** Cooking isn't about perfection. It's about savoring

the process. Now, I laugh when my jam wobbles.

Why This Jam Tastes Like Magic

– The lemon juice brightens the peaches, making them pop. – Sugar and pectin create that perfect spreadable texture. **Which flavor combo surprises you most?** Try it on toast or stirred into yogurt. Share your favorite way to enjoy it below!

A Jam with Roots

Freezer jam started in the 1920s, when home cooks needed quick preserves. *Did you know peaches were first grown in China over 8,000 years ago?* This recipe bridges old traditions and modern ease. No canning needed—just freeze and enjoy. Tell me: What's your go-to fruit for preserves?



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Ingredients:

Ingredient	Amount	Notes
Peeled, pitted, and chopped peaches	3 cups (about 2 pounds)	Fully ripe
Fresh lemon juice	2 Tablespoons	
Granulated sugar	4 ½ cups	
Powdered fruit pectin	1 (1.75-ounce) box	Regular, not instant
Water	⅔ cup	

How to Make Freezer Peach Jam in 5 Easy Steps

Step 1 Gather six clean jars and lids. Rinse them with boiling water. Dry them well. This keeps your jam fresh longer. (Hard-learned tip: Skip the blender if you like chunky jam—just mash peaches with a fork.)

See also [Homemade Iced Caramel Macchiato Recipe](#) for Less

Step 2 Blend three cups of peaches until smooth. Pulse 5–10 times. Don't overdo it—you want texture. Pour into a big bowl. **Step 3** Mix in lemon juice and sugar. Stir until sugar dissolves. Let it sit 10 minutes. The sugar draws out peach juices. **What's the secret to jam that's not too sweet? Share below!** **Step 4** Boil pectin and water in a small pot. Stir nonstop for one minute. Pour over peaches. Mix well. Wait three minutes. **Step 5** Fill jars, leaving ½ inch space. Wipe rims, seal lids. Let sit 24 hours. Freeze or fridge after. **Cook Time:** 30 minutes **Total Time:** 1 day 45 minutes **Yield:** 6 jars **Category:** Preserves, Breakfast

3 Fun Twists on Classic Peach Jam

Spiced Peach Add a pinch of cinnamon and nutmeg. Warm flavors pair well with toast or cheese. **Peach-Basil** Toss in fresh basil leaves. Blends sweet and herbal notes. Perfect for summer bruschetta. **Peach-Vanilla** Stir in vanilla bean paste. Adds creamy depth. Ideal for yogurt or pancakes. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Homemade Jam

Spread it on warm biscuits or swirl into oatmeal. Top with whipped cream for dessert. Pair with iced tea (non-alcoholic) or a peach mimosa (sparkling wine + jam). **Which would you choose tonight? Let's hear your pick!**



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Storing and Serving Your Peach Jam

Keep jam fresh in the fridge for 3 weeks. Freeze it for up to a year. Thaw overnight before using. *Fun fact: My neighbor swears frozen jam tastes fresher than store-bought.* Batch-cooking? Double the recipe—it's just as easy. Why this matters: Homemade jam saves money and cuts waste. Ever tried gifting jam? It's a hit at holidays. What's your favorite way to use peach jam?

See also [Sourdough Panettone Recipe for Homemade Italian Bread](#)

Troubleshooting Your Jam

Q: Can I make this gluten-free? A: Yes! Powdered fruit pectin is gluten-free. Just check labels to be safe. **Q: How far ahead can I prep this?** A: Make it a year ahead and freeze. Thaw when needed. **Q: Can I swap the sugar?** A: Sugar helps jam set. Try honey, but texture may change. **Q: What if I don't have fresh peaches?** A: Frozen peaches work. Thaw and drain excess liquid first. **Q: Can I halve the recipe?** A: Yes, but use a smaller pot for even cooking.

Your Jam Awaits!

Nothing beats homemade jam on toast or yogurt. Why this matters: Small kitchen wins boost confidence. Share your jam photos with **@SavoryDiscovery** on Pinterest. I'd love to see your creations. Happy cooking! —Elowen Thorn.

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5-Ingredient Freezer Peach Jam Recipe | 10

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5-Ingredient Freezer Peach Jam Recipe | 12

Cooking Method: [Stovetop](#)



5-Ingredient Freezer Peach Jam Recipe | 13

Cuisine: [American](#)



5-Ingredient Freezer Peach Jam Recipe | 14

Courses: [Breakfast](#) [Snack](#)



5-Ingredient Freezer Peach Jam Recipe | 15

Difficulty: **Beginner**



5-Ingredient Freezer Peach Jam Recipe | 16

Prep time: **15 minutes**



5-Ingredient Freezer Peach Jam Recipe | 17

Cook time: **30 minutes**



5-Ingredient Freezer Peach Jam Recipe | 18

Rest time:



5-Ingredient Freezer Peach Jam Recipe | 19

Total time: **45 minutes**



5-Ingredient Freezer Peach Jam Recipe | 20

Servings: **servings**



5-Ingredient Freezer Peach Jam Recipe | 21

Calories: **kcal**

Best Season: **Summer**

Description

A simple and delicious 5-ingredient peach jam that's perfect for freezing

and enjoying year-round.

Ingredients

- 3 cups peeled, pitted, and chopped peaches (about 2 pounds fully ripe peaches)
- 2 Tablespoons fresh lemon juice
- 4 ½ cups granulated sugar
- 1 (1.75-ounce) box powdered fruit pectin (regular, not instant)
- ⅔ cup water

Instructions

1. Rinse 6 containers and lids with boiling water. Dry thoroughly.
2. In a blender, pulse 3 cups peaches about 5 to 10 times, or until well pureed.
3. In a large bowl, pour in the peaches and stir in 2 Tablespoons lemon juice and 4 1/2 cups sugar until well combined. Let sit 10 minutes.
4. In a small saucepan, mix the fruit pectin and 2/3 cup water. Stirring constantly, bring to a boil over medium-high heat 1 minute. Pour over the peaches and stir. Let rest 3 minutes.
5. Carefully pour the jam into containers, leaving about 1/2 inch from the top. Wipe off the edges of the containers and immediately place the lids on top. Let sit at room temperature 24 hours so the jam can set. Refrigerate 3 weeks or store in the freezer up to 1 year.

Notes

For best results, use fully ripe peaches for maximum sweetness and



flavor.

Keywords: Peach, Jam, Freezer, Preserves, Breakfast

See also Luxurious Million Dollar Fudge Delight