

Blueberry Jam

Ingredients

- 1 Lemon (juiced)
- 5 Cups of Blueberries
- 1 Cup of Raw Cane Sugar
- 1 Tsp Vanilla

Directions

1. Clean blueberries, place in saucepan with remaining ingredients
2. Cook on low heat, stir often
3. Boil until it's the consistency the you prefer for your jam
4. After 30-45 mins, you turn off stove and allow jam to cool
5. Once cooled place in jar, store in refrigerator

- * Blueberries can be substituted for whatever fruit that you prefer
- * The longer you boil the thicker the jam becomes
- * Recipe can also be used to make a fruit dessert topping sauce as well