



Posted on 30 September 2014
by AHS

Date Jam

Ingredients

1kg stoned dates

725ml water

1kg preserving sugar

1 tsp ground cinnamon

1 tsp ground nutmeg

Grated peel and juice of 1 lemon

2tbsp unsalted butter

Preparation

1. Bring the dates and water to the boil. Simmer gently for 10 minutes.
2. Add the remaining ingredients and continue to cook, stirring all the time.
3. When the mixture is thick and smooth, take it off the heat.
4. Pack into sterilised, warmed jars and cover.

Cooks Note

Makes: 2.25kg
