

## PUMPKIN JAM WITH HOMEMADE PUMPKIN SPICE MIX



Here's the recipe for my delicious jam made with homemade pumpkin puree and pumpkin pie spice mix. I hope you enjoy it!

### A NOTE ON THE INGREDIENTS

This recipe calls for homemade pumpkin puree and homemade pumpkin spice mix. Of course you can totally swap them with store bought ones. No pressure my friend!

**For the recipe, you will need:**

- 1 lemon peel (thin, with no pith);
- 1 orange peel (thin, with no pith);
- The juice of both fruits;
- 15g of fresh ginger (peeled and sliced thinly);
- 100g of sugar (brown, white or jam sugar will all work);
- 1 Tbsp of your pre made pumpkin spice mix;
- 450g of homemade pumpkin puree (roughly 2 cups or 15 ounces).

**Tools needed:**

- Food processor (to grind some of the ingredients);
- Jam jars (stick to glass jars and avoid plastic if possible);
- Immersion hand blender (optional);
- Wooden spoon;
- Large saucepan.

**Instructions:**

Place lemon and orange peel, ginger, sugar and pumpkin spice mix in a food processor, and grind until the ingredients are finely ground.

In a large saucepan, add the ground ingredients, lemon juice, orange juice, and the pumpkin puree.

With the help of a wooden spoon, mix all the ingredients well.

Start cooking the jam over medium heat.

Make sure to keep an eye on the cooking jam and stir as needed, to prevent the contents from sticking to the sides of the pot and burn. Bring the pot down to low heat if needed.

Cook for about 30 minutes, or until the jam has reduced down to half the volume.

For a smoother jam, you could use your immersion blender (just like you would do when making soup). However, this step is optional, and it depends on your taste.

**IMPORTANT: HOW TO STORE HOMEMADE PUMPKIN JAM?**

When it's ready, pour the jam in your sterilised mason jar.

Seal the jar with a lid and let it cool down to room temperature.

When canning food for long term storage, always follow safety guidelines!

You could use [this article from the FDA](#), or [this one from the National Center for Home food Preservation](#).

Don't risk it!



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