

# Easy Peach Freezer Jam

## Peach Freezer Jam

**20 minutes active; 2 hours inactive to prepare  
serves 8-10**

### INGREDIENTS

- 1 (1.75 oz.) package no-sugar-needed fruit pectin
- 5-6 ripe peaches, peeled and diced
- 3/4 cup white sugar
- 3/4 cup unsweetened white grape juice
- 5 (8 oz.) mason jars or tupperware containers
- 1/2-1 tablespoon lemon juice
- 1/8 teaspoon cinnamon
- 1/8 teaspoon nutmeg

### PREPARATION

1. Bring a large pot of water to boil and carefully lower peaches into water. Cook for 30 seconds, then remove from water and place in an ice bath to prevent further cooking.
2. Once cool, peel skin off and dice into small pieces. Purée peaches in food processor until smooth.
3. Pour grape juice and lemon juice into a medium saucepan and bring to a boil over medium-high heat, then stir in pectin.
4. Make sure mixture is at a rolling boil and use a wire whisk to stir until pectin is fully dissolved. Cook for 1 minute.
5. Add in peach puree, sugar, cinnamon and nutmeg, then let cook (boiling) for 5-6 minutes.
6. Remove jam from heat and pour into glass containers,

make sure to leave space on the top for the jam to expand in the freezer.

7. Let cool fully, then seal jars and store in freezer.

*Recipe adapted from Recipe Girl*