

Peach Jam with Cinnamon and Vanilla

Ingredients

- 10 cups of peaches, peeled and chopped
- 6 cups of sugar
- 2 teaspoons cinnamon
- 1 vanilla bean, split
- 2 lemons, zested and juiced
- 2 packets (1 box) liquid pectin

Preparation

Fill your canning pot with water and begin to bring it to temperature. Wash your jars and rings in warm soapy water and set aside. Put your lids in a small pot of water and heat (but do not boil) in order to soften the sealing compound.

Add peaches and sugar to a large, non-reactive pot. Stir so that the peaches begin to release their juice and mingle with the sugar. Bring to a boil and add cinnamon, seeds from the vanilla bean, lemon zest and juice and let jam continue to cook for about fifteen minutes. If the fruit hasn't broken down much after that time is up, use a potato masher or immersion blender (taking care not to burn yourself with hot jam) to break down the chunks. Add pectin and bring to a rolling boil for a full five minutes.

Turn off the heat under the jam and fill jars. Wipe rims and apply lids. Screw on the bands and lower into the water. Process in the hot water bath 10 minutes. When time is up, remove from water and cool on the counter. When the jars are cooled, check the seal by pressing on the top of the jar. If there's no movement, the jar has sealed. Store up to one year in a cool, dark place.

Makes 6-7 pints (yield varies depending on width of pot, cooking length and juiciness of fruit).