



## Light Cherry Jam (Sour Cherries)



YIELD: 4 - 250ML JARS

PREP: 30 MIN

PROCESS: 10 MIN

### Ingredients

- 3.5lbs Sour Cherries, Pitted
- 1 Pouch NO SUGAR Fruit Pectin
- 1 ½ c. Splenda

### Directions

1. Combine cherries and water in a large saucepan; cover and boil gently for 5 minutes. Crush, then cook 5 minutes longer. Pour into dampened jelly bag suspended over bowl; let drip to collect juice. Measure 3 1/2 cups juice into clean stainless steel saucepan. Whisk in pectin until dissolved.
2. Stirring constantly, bring fruit mixture to a boil over high heat and add Splenda then return to a boil.
3. Boil mixture for 3 minutes then remove from heat and pour into hot jars and complete the normal canning process.