

Apple Jam

Ingredients

To every lb. of fruit weighed after being pared, cored, and sliced, allow 3/4 lb. of preserving-sugar, the grated rind of 1 lemon, the juice of 1/2 lemon.

Method

Peel the apples, core and slice them very thin, and be particular that they are all the same sort. Put them into a jar, stand this in a saucepan of boiling water, and let the apples stew until quite tender. Previously to putting the fruit into the jar, weigh it, to ascertain the proportion of sugar that may be required. Put the apples into a preserving-pan, crush the sugar to small lumps, and add it, with the grated lemon-rind and juice, to the apples. Simmer these over the fire for 1/2 hour, reckoning from the time the jam begins to simmer properly; remove the scum as it rises, and when the jam is done, put it into pots for use. Place a piece of oiled paper over the jam, and to exclude the air, cover the pots with tissue-paper dipped in the white of an egg, and stretched over the top. This jam will keep good for a long time.

Source: Mrs Beeton's Book of Household Management (1861)

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