



Sparkle Kitchen

Honey Sweetened Apricot Jam

Ingredients

1 quart (1.5 lbs) apricots

3/4 cup honey

1 tsp fresh thyme leaves

Directions

Wash the apricots, cut in half, and remove pits. If the apricots are larger, roughly chop them. Place apricots in a large bowl. Add the honey and thyme leaves, and stir until well combined.

Scrape fruit, honey and thyme into a heavy pot – ideally a wide pot. Bring to a boil over high heat and cook, stirring very regularly, until the fruit is bubbling and has thickened – about 10-12 minutes.

Aimee (author of Simple Bites) says “you know the jam is finished when you can pull a spatula through it and the space you’ve cleared doesn’t immediately fill back up with jam.” My jam never got to this point, but it did thicken up nicely! I decided it was done when all the fruit was completely soft and cooked.

When the jam is finished cooking, remove the pan from the heat.

If the skins of your apricots are on the thicker side (like ours), put the jam through a food mill, separating the skins from the rest of the jam.

Funnel the jam into the prepared jars. And either can the jam (you can follow Aimee’s instructions) or refrigerate!

But be sure to try just a little immediately. De-lish.

Enjoy!