PECTIN CALCULATOR

Your Sweet Cherry Jam Recipe

FOR EVERY 2 (8 OZ) HALF PINTS, YOU WILL NEED:	INSTANT JAM
Sweet Cherries - Remove pits and stems, finely chop	1 2/3 cups
Ball® RealFruit™ Instant Pectin	2 Tbsp
Granulated sugar or Splenda® No Calorie Sweetener, Granulated	2/3 cup

Make Your Jam

1. STIR sugar and Ball® RealFruit™ Instant Pectin in a bowl.

2. ADD fruit. Stir 3 minutes.

3. LADLE jam into clean jars and let stand 30 minutes. Enjoy immediately, refrigerate up to 3 weeks or freeze up to 1 year. When filling jars, leave 1/2 inch headspace to allow for food expansion during freezing.

QUICK TIP: Plastic freezer jars or glass jars with straight sides work best for freezing.

To adjust the amount of jam you wish to make, use the following table.

Ingredient Amounts for Jam in (8 oz) Half Pint Jars

NUMBER OF JARS		INSTANT JAM
1	Prepared fruit Ball® RealFruit™ Instant Pectin Granulated sugar or Splenda® No Calorie Sweetener, Granulated	3/4 cup 1 Tbsp 1/3 cup
2	Prepared fruit Ball® RealFruit™ Instant Pectin Granulated sugar or Splenda® No Calorie Sweetener, Granulated	1 2/3 cups 2 Tbsp 2/3 cup
3	Prepared fruit Ball® RealFruit™ Instant Pectin Granulated sugar or Splenda® No Calorie Sweetener, Granulated	2 1/2 cups 3 Tbsp 1 cup
4	Prepared fruit Ball® RealFruit™ Instant Pectin Granulated sugar or Splenda® No Calorie Sweetener, Granulated	3 1/3 cups 4 Tbsp 1 1/3 cup
5	Prepared fruit Ball® RealFruit™ Instant Pectin Granulated sugar or Splenda® No Calorie Sweetener, Granulated	4 cups 5 Tbsp 1 2/3 cup
6	Prepared fruit Ball® RealFruit™ Instant Pectin Granulated sugar or Splenda® No Calorie Sweetener, Granulated	5 cups 6 Tbsp 2 cups