

Perfect Pineapple Jam

Cook Time: 20 minutes

Total Time: 20-25 minutes

Servings: 10-12

Ingredients:

- An 8 ounce can of crushed pineapple, with juice

OR

- 1/2 of a fresh pineapple, chopped and mashed
- 3/4 cup white sugar (If substituting other sweeteners such as stevia or coconut sugar, use 1/2 a cup)

Instructions:

1. In a small saucepan, bring the pineapple and sugar to a boil.
2. Boil for 20 minutes, stirring often, until the jam is thickened.
3. Pour into a clean 8 ounce jar.

This jam is easy to make, and has a sweetly tart tang to it! Can also be used as a fruit filling in pies, cookies or pastries.