

Homemade Peach Jam: Easy Recipe for Sweet Summer Spreads

Homemade Peach Jam: Capture Summer's Sweetness in a Jar



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 3 cups peeled, finely diced fresh ripe peaches
- 1 & 1/4 cups granulated sugar
- 1 tablespoon fresh lemon juice
- 1 teaspoon vanilla extract
- 1/2 cup water
- 1 & 3/4 ounce (1 box) SURE-JELL fruit pectin

Swaps and Notes:

Peaches: Choose very ripe, fragrant peaches for the best flavor. Freestone peaches are easier to peel and dice. If you don't want to peel them, you don't have to, but the texture of the jam will be slightly different.

Sugar: This recipe uses a specific amount of sugar in conjunction with the pectin to ensure proper setting. Do not reduce the sugar unless you are using a low-sugar pectin specifically designed for that purpose.

Lemon Juice: Don't skip the lemon juice! It's crucial for both flavor balance and for helping the pectin set properly.

Vanilla Extract: The vanilla adds a wonderful depth of flavor, but you can omit it if you prefer.

Pectin: Ensure you are using the correct type of pectin as specified in the recipe (usually original fruit pectin). Different types of pectin require different sugar ratios and cooking methods.

Step-by-Step Directions:

Combine Ingredients in Saucepan: Place the diced peaches, granulated sugar, fresh lemon juice, vanilla extract, and water in a medium saucepan.

Boil Initial Mixture: Bring the mixture to a full rolling boil over medium-high heat. Once boiling, reduce the heat slightly and cook for 3 minutes, stirring constantly to prevent scorching.

Add Pectin: Sprinkle in the SURE-JELL fruit pectin, stirring until it is completely dissolved. Continue to boil for 1 minute, stirring vigorously.

Reduce and Stir: Reduce the heat to low and continue to stir for 1 more minute. This helps ensure the pectin is fully activated.

Mash to Consistency: Remove the saucepan from the heat. Use a potato masher or a handheld immersion blender to mash the mixture until your desired consistency is reached. For a chunkier jam, mash less; for a smoother jam, mash more.

Ladle into Jars: Ladle the hot jam into clean, sterile 8-ounce glass canning jars, leaving a 1/2-inch clearance(headspace) from the top.

Cool and Refrigerate: Allow the jars of jam to cool at room temperature for about 1 hour. Once cooled, seal them tightly with their lids and place them in the refrigerator overnight to fully solidify. The jam will thicken considerably as it chills.

Tips for Success:

Sterilize Jars: While this recipe is for refrigerator jam (not shelf-stable canning), it's still a good practice to use clean, hot jars. You can run them through a dishwasher on a hot cycle or wash them in hot, soapy water and rinse thoroughly.

Don't Rush the Boil: Ensure you reach a full, rolling boil that can't be stirred down before adding the pectin. This is critical for the pectin to activate properly.

Stir Constantly: Jam can burn easily, especially with the high sugar content. Stirring constantly prevents sticking and ensures even cooking.

Test for Set (Optional): If you're nervous about the set, you can do a "wrinkle test." Place a small plate in the freezer before you start. When the jam is ready, spoon a small amount onto the cold plate, wait 30 seconds, then push it with your finger. If it wrinkles, it's ready.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another delightful fruit-based treat, consider my refreshing [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).

If you're gearing up for fall baking or love a good fruit and spice combo, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is a must-try.

And for a classic holiday dessert that also features fruit and nuts, check out These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert.

Final Thoughts:

DIRECTIONS

1. Making homemade peach jam is easier than you might think. Follow these steps for a perfect batch:
2. Combine : Ingredients in Saucepan: Place the diced peaches, granulated sugar, fresh lemon juice, vanilla extract, and water in a medium saucepan.
3. Boil : Initial Mixture: Bring the mixture to a full rolling boil over medium-high heat. Once boiling, reduce the heat slightly and cook for 3 minutes, stirring constantly to prevent scorching.
4. Add : Pectin: Sprinkle in the SURE-JELL fruit pectin, stirring until it is completely dissolved. Continue to boil for 1 minute, stirring vigorously.
5. Reduce and : Stir: Reduce the heat to low and continue to stir for 1 more minute. This helps ensure the pectin is fully activated.
6. Mash to : Consistency: Remove the saucepan from the heat. Use a potato masher or a handheld immersion blender to mash the mixture until your desired consistency is reached. For a chunkier jam, mash less; for a smoother jam, mash more.
7. Ladle into : Jars: Ladle the hot jam into clean, sterile 8-ounce glass canning jars, leaving a 1/2-inch clearance(headspace) from the top.
8. Cool and : Refrigerate: Allow the jars of jam to cool at room temperature for about 1 hour. Once cooled, seal them tightly with their lids and place them in the refrigerator overnight to fully solidify. The jam will thicken considerably as it chills.
9. Tips for Success: Sterilize Jars: While this recipe is for refrigerator jam (not shelf-stable canning), it's still a good practice to use clean, hot jars. You can

run them through a dishwasher on a hot cycle or wash them in hot, soapy water and rinse thoroughly.

10. **Don't : Rush the Boil:** Ensure you reach a full, rolling boil that can't be stirred down before adding the pectin. This is critical for the pectin to activate properly.
11. **Stir : Constantly:** Jam can burn easily, especially with the high sugar content. Stirring constantly prevents sticking and ensures even cooking.
12. **Test for : Set (Optional):** If you're nervous about the set, you can do a "wrinkle test." Place a small plate in the freezer before you start. When the jam is ready, spoon a small amount onto the cold plate, wait 30 seconds, then push it with your finger. If it wrinkles, it's ready.
13. **Serving Suggestions and Pairings:** Homemade peach jam is incredibly versatile! Spread it on toast, bagels, or scones for a delightful breakfast. Swirl it into yogurt or oatmeal. Use it as a filling for thumbprint cookies, tarts, or even crepes. It's also fantastic on a cheese board with soft cheeses like Brie or goat cheese. If you're looking for other ways to use summer fruits in your baking, you might love my [These Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form](#) (yes, apples are fruit too!) or my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
14. **Storage and Leftover Tips:** Because this is a refrigerator jam and not processed for shelf-stable canning, it must be stored in the refrigerator. Your homemade peach jam will last for up to 3-4 weeks in the refrigerator. Make sure the jars are tightly sealed. You can also freeze portions of the jam in freezer-safe containers for up to 6 months. Thaw in the refrigerator before using.
15. **More Recipes You Will Love:** If you enjoy the process of creating delicious things from scratch, especially with fruit, here are a few more recipes you might enjoy:
16. For another delightful fruit-based treat, consider my [refreshing This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).
17. If you're gearing up for fall baking or love a good fruit and spice combo, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is a must-try.
18. And for a classic holiday dessert that also features fruit and nuts, check out [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#).
19. **Final Thoughts:** Making your own homemade peach jam is a truly satisfying experience. The vibrant color and incredible fresh taste are well worth the minimal effort. It's a wonderful way to enjoy the flavors of summer long after peach season has passed.
20. What's your favorite fruit to turn into jam? Let me know in the comments below, and don't forget to follow [Chef Maniac](#) for more delicious ways to enjoy fresh ingredients!

SWAPS & NOTES

Peaches: Choose very ripe, fragrant peaches for the best flavor.

Freestone peaches are easier to peel and dice.

If you don't want to peel them, you don't have to, but the texture of the jam will be slightly different.

Sugar: This recipe uses a specific amount of sugar in conjunction with the pectin to ensure proper setting.

TIPS FOR SUCCESS

Sterilize Jars: While this recipe is for refrigerator jam (not shelf-stable canning), it's still a good practice to use clean, hot jars.

You can run them through a dishwasher on a hot cycle or wash them in hot, soapy water and rinse thoroughly.

Don't Rush the Boil: Ensure you reach a full, rolling boil that can't be stirred down before adding the pectin.

This is critical for the pectin to activate properly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-peach-jam-easy-recipe-for-sweet-summer-spreads/>