

Quick & Easy To Make Apricot Jam

Perfect topping for pancakes or to spread on bread

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INGREDIENTS

- 350g (a little less than 2 cups, chopped) apricots
- 50-150g (½ cup to 1 ½ cup) sugar
- 1tsp vanilla paste/extract/ or 1 vanilla pod

DIRECTIONS

1. Wash the apricots well, remove the stone and cut into quarters.
2. Add the apricots to a small pot along with the sugar and the vanilla.
3. Turn the heat to medium to medium-low and cook the apricots until they have softened, this should take you about 10 to 15 minutes. Make sure to mix once in a while to ensure even cooking.
4. Once the apricots have softened, remove the pot from heat and store the jam in a clean glass jar. Portion the jam into the jars, allow to cool completely and then cover with a lid and store in the fridge for up to a week.
5. This is a quick jam and is perfect for saving a small amount of fruit that is going bad. That is why it is cooked for such a short time with a little sugar and that is also why it only keeps about a week.

TIP. To ensure your jam is not sour or too sweet, taste the fruit before making the jam. For a very sweet fruit you will need just a little sugar, whereas if the fruit is really sour you need more to make it enjoyable.

