

Jam, Jelly, Butter, & Preserves

What's the difference?

Is fruit spread your jam? Get ready to become an expert on all the things we love to spread on toast.



Jam

Made from cooking mashed fruit.

Mash or puree your fruit and cook it down with sugar & pectin. Potato mashers work great to create the base of mashed fruit for your jam. For best results, make jams with soft fleshy fruits such as berries, passion fruit, or stone fruit.

Jelly

Made from cooking fruit juice.

Jelly can be made from any kind of fruit juice. Orange, grape, apple, berry, you name the fruit and if you can juice it, you can jelly it. Simply cook the juice down with sugar & pectin to create the ideal jelly for a PB&J sandwich.



Preserves

Made from cooking the whole fruit.

Preserves are made from cooking the whole dang fruit. Just toss that whole fruit in with some sugar & pectin and the natural fruit juice takes care of the rest. We love a good preserve, simply for its beautiful presentation (and flavor!).

Butter

Made from cooking strained fruit pulp.

The most common kind of fruit butter is Apple Butter. Apple cores provide a natural pectin, so include these when you cook your fruit. Once cooked, simply strain the pulp through your mill or ricer and then cook that puree down with sugar to create a smooth spreadable treat.

