



Homemade Haskap (Honey Berry) Jam

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Yield: 7 x 250 ml (½-pint) jars

Ingredients

- 5 cups crushed haskap berries
- 1 package powdered pectin (Ball, Bernardin, or Certo interchangeable for this recipe amount)
- ¼ teaspoon butter (to reduce foaming)
- 7 cups sugar

Instructions

1. Clean the haskaps and measure the whole berries before crushing. It took about 8 cups of whole berries to make 5 cups of crushed berries. Pick about 9 cups of whole berries to be safe.
2. Crush the haskaps with a potato masher. Do not mash them into a smooth puree. Crush them enough to split the skins open so they release their juice.
3. Add the powdered pectin and $\frac{1}{4}$ teaspoon of butter to the crushed berries. Stir until the pectin is dissolved.
4. Measure out the 7 cups of sugar before heating the berries. Once the berries reach a full boil, the sugar needs to be added all at once.
5. Heat the berries until they reach a full boil. Add all the sugar and stir until dissolved.
6. Bring the mixture back to a full rolling boil that cannot be stirred down.
7. Fill hot 250 ml ($\frac{1}{2}$ -pint) jars, leaving $\frac{1}{4}$ **inch headspace**.
8. Remove air bubbles, wipe jar rims, apply lids, and place jars into a boiling water canner.
9. Cover jars with more than 1 inch of water. Add vinegar to the canner water if desired to help prevent cloudy jars.
10. Process jars for **10 minutes** at altitudes below 1,000 feet. For elevations above 1,000 feet, increase the processing time by **5 minutes for each additional 1,000 feet of elevation**. Since this batch was processed between 1,000 and 2,000 feet, the processing time was adjusted to **15 minutes**.
11. When processing is complete, turn off the canner, remove the lid, and wait 10 minutes before removing jars.
12. Let jars cool undisturbed overnight and check seals before storing.

Notes

The Certo recipe instructions that come inside the package are not the method used here. For shelf-stable storage, follow tested canning recommendations from sources such as Ball, Bernardin, or the USDA and process jam in a boiling water canner.

The leftover jam that was not enough to fill a jar for processing was refrigerated and used first.

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