



Homemade Fig Jam (Slow Cooker)

Author: GritsAndGouda.com

Yield: 4 cups

The hybrid green figs on my trees are in peak season from mid August to mid September. I don't usually have enough ripe figs at the same time to make this jam so I bought one container of Black Mission figs when they went on sale to supplement. When they cook down into jam, you never know the difference! Since figs are fragile, jam is a great way to use your over-ripened figs.

This is a no-fail, hands-off way to make jam so don't be afraid to try it!

Ingredients:

6 cups whole figs (two 16-oz containers)

1 1/2 cups dark brown sugar or 1 1/2 cups light brown sugar + 1/4 cup molasses

2 teaspoons ground cinnamon

1 teaspoon pumpkin pie spice or 1/4 teaspoon each cinnamon, ginger, cloves, and nutmeg

2 teaspoons vanilla extract

Directions:

1. Wash figs gently in a bowl of cold water; drain well. Remove stems and cut figs in half.
2. Combine all ingredients in a 4-quart slow cooker. Cover and cook on LOW for 8 hours or HIGH for 4 hours, stirring once or twice in the first 30 minutes. Let cool 30 minutes.
3. Using an immersion blender in slower cooker crock, puree mixture until almost smooth. The fig mixture can also be poured in a large food processor, once cooled, and pulsed until almost smooth.
4. Pour jam into sterilized jars with lids and let cool completely. Store in refrigerator or freezer. Jam can also be processed in a water bath and stored at room temperature.