



There is often a glut of soft fruits at this time of year. Plums seem to have done remarkably well due to the long hot summer. However there are only so many plum to can or should eat. Consider the effects of prunes... If you've a tree full of plums heading towards the over ripe stage, this recipe is for you. Bring it out at Christmas to remind the family of the warm late summer days.

Ingredients

3kg very ripe plums

500g caster sugar

1/4 teaspoon ground cloves

1 teaspoon ground cinnamon, to taste.

Method

(1) Wash plums, dry and remove stones. Cut into small pieces and mix with sugar. Allow plums to soak overnight.

(2) Place plums into a heavy pot and bring to the boil while stirring constantly. Reduce temperature to a gentle simmer. Simmer uncovered for 2-3 hours, stirring often. Once the plums begins to thicken, stir in cinnamon and cloves.

(3) Fill into clean screw-cap jars.

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