Pineapple Jam

Ingredients:

2 large pineapples

2 cups sugar

Lemon juice

Cinnamon

1. Wash the pineapples and peel.
2. Dice them finely.
3. Blend the diced pineapple.
4. Put into a pan and add sugar (I-part fruit to 1-part sugar). Bring it to a boil, then lower the flame to a gentle simmer until all the water has evaporated and you are left with a thick paste. Keep stirring to avoid sticking to pan. Put a dollop into cold water to see if it gels. If it does that it means it's ready.
5. Add some lemon juice and cinnamon. Test it again in cold water to ensure it gels.
6. Transfer it immediately into sterilised jars.
7. When cooled put it in the refrigerator.
8. To use it remove from refrigerator and spread on bread.