



Cakes, Muffins and Cookies - Miscellaneous Baking

**Recipe No:**  
**R630 - R630a**

## **JAM & FRUIT EXTENDER**

USING COLSET

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	COLSET	0.250
	Sugar	0.500
2	Water (cold)	1.200
<b>Total Weight</b>		<b>1.950</b>

**Method:**

1. Blend Group 1 together.
2. Place the Water in the machine bowl.
3. Commence beating on top speed.
4. Pour Group 1 into the machine in a steady stream and continue beating until the mixture thickens.
5. Use the extender at the rate of 400-1200g (1-3lb) to every 2400g (6lb) fruit.
6. The extender may also be added to jam.
7. Jam Stabiliser:
8. To stabilise jam, mix 10-25g (1/2 - 1oz) COLSET into every 400g (1lb) of jam. This will overcome boilout during baking.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.