

Black Forest Macaroon Jam

Recipe adapted from "Ball Complete Book of Home Preserving" 2006. Used with permission ©2020 Chez LaRae

Makes about seven 8-oz jars

- 4 cups granulated sugar
- $\frac{1}{3}$ cup cocoa powder
- 3 $\frac{1}{2}$ cups (a little over 17 oz) frozen cherries (do not thaw as they are easier to chop when frozen)
- 3 tbsp lemon juice
- 2 pouches liquid pectin (Powdered pectin cannot be substituted in this recipe)
- $\frac{1}{2}$ cup unsweetened flaked coconut
- 3 tbsp kirsch or other flavored cherry liqueur (optional)

1. Prepare canner, jars, and lids.
2. In a medium bowl, whisk to combine sugar and cocoa powder.
3. In a food processor, coarsely chop frozen cherries with blade attachment pulsing until the pieces are fairly small. Picture how the pieces will look in your final product – not too big, but not liquefied either. If you do not have a food processor, use a sharp knife and coarsely chop.

TIP: Snip tops off of pectin packets and place upright in a small cup next to the stove. I like to have my pectin at the ready as the next step moves quickly and you do not want to be fumbling, opening boxes, and looking for a knife while your jam is at a rolling boil.

4. In a large Dutch oven, combine cherries, lemon juice, and cocoa mixture.
5. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for one minute.
6. Remove from heat and add coconut and optional liqueur. Mix well. Skim off foam.
7. Ladle hot jam into jars, leaving $\frac{1}{4}$ " headspace. Remove air bubbles and readjust headspace if necessary. Wipe rims, center lids on jars and screw bands down until finger tight resistance is met.
8. Place jars into canner, ensuring that they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, and cool completely.
9. Wipe jars and affix CanningCrafts canning labels. Date and store in a cool, dry place for up to 12 months.

