

CARROT CAKE JAM

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

Makes about six 8-oz jars

- 1 ½ cup peeled and finely grated carrots (about three carrots)
- 1 ½ cups cored, peeled, chopped Granny Smith apple (about one apple)
- 1 ¾ cup canned crushed pineapple, including juice
- 3 tbsp bottled lemon juice
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground cloves
- 1 package regular powdered fruit pectin (49 to 57 grams)
- 6 ½ cups granulated sugar (measured out in a bowl and ready to use)
- ½ cup unsweetened, shredded coconut
- ¼ cup finely chopped pecans or walnuts



Decorate jars with labels & ribbon from CanningCrafts.com

1. Prepare water bath canner, lids, and jars.
2. Place one or two small, clean plates in your freezer for jam "frozen plate test." See details below*.
3. In a large, deep stainless steel saucepan (that has a lid), combine carrots, apples, pineapple with juice, lemon juice, cinnamon, nutmeg, and cloves. Bring to a boil over high heat, stirring frequently.
4. Reduce heat, cover and boil gently for 20 minutes, stirring occasionally.
5. Remove from heat and whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently.
6. Add sugar all at once and return to a full rolling boil, stirring constantly. At first sugar mixture will appear dry, but it will turn into a thick liquid when heated and stirred. Boil hard, stirring constantly for one minute.
7. Add coconut and walnuts. Remove from heat and skim off foam.
8. Ladle hot jam into hot jars, leaving ¼" head space. Remove air bubbles and readjust head space, if necessary. Thoroughly wipe rims with moistened cloth. Center lids on jars, screw bands down until finger-tip tight.
9. 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.
10. Wipe jars and affix CanningCrafts' labels. Date and store in a cool, dry place for up to 12 months.

* **Frozen plate test:** To avoid runny jam, when you believe the jam is cooked, grab one of the plates from your freezer and plop a small spoonful of carrot cake jam at the center. Let it sit for a minute or so and then run a wooden spoon through the jam. If the jam does not run back into the line, it is set. If it is runny and saucy, boil the sauce for another minute until done.