

Carrot Cake



This unusual jam is a hit with everyone who tries it. It makes a wonderful PB&J sandwich. But try it as a glaze on baked chicken or oven roasted pork chops.

Yield: 4 pints

Water Bath Processing Time: 10 minutes

2 cups finely shredded carrots
1 cup (about 1 - 15 oz can) pears canned in their own juice, finely chopped; reserve juice
1 – 15 oz can crushed pineapple in its own juice (UNDRAINED)
2 tablespoons lemon juice
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

1.75 oz (by weight) of powdered regular fruit pectin
4 cups sugar
2 cups packed brown sugar
1/4 cup flaked coconut or raisins (optional, and you can add both if you want)
1/2 cup chopped pecans (optional)
1 teaspoon vanilla

In an 8-10 quart heavy pot, combine carrots, pears and pineapple with their juices, lemon juice, cinnamon and nutmeg. Bring to a boil, stirring constantly. Cover, reduce heat, and simmer stirring frequently until carrots are tender (about 10 minutes). Don't let it cook dry. If you need to add a little water to keep the mixture moist, do so.

Remove from heat and sprinkle with dry pectin. Stir until pectin dissolves.

Bring carrot-pectin mixture to a boil stirring constantly.

Stir in the sugars and return to a full rolling boil. Boil for 1 minute stirring constantly.

Remove from heat, skim off foam, stir in coconut, raisins, and pecans (if using) and vanilla. (I usually add the raisins and pecans but rarely the coconut. This is a personal choice.)

Ladle into hot jars leaving ¼-inch head space, wipe rims, and seal.

Place in boiling water bath and wait until the bath returns to a full boil. Then process for 10 minutes.

Remove from bath and let cool 20 minutes turn and tilt jars to distribute fruit; continue cooling and repeat tilting as needed to insure fruit is well distributed in final product. I usually find this jam is so crowded that little tilting is needed. But your results may be different.

