

### **Low Sugar Peach Butter**

12 cups (approximately 5 pounds whole) peeled, pitted and chopped ripe peaches

3 tablespoons bottled lemon juice

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

30-48 packets Equal artificial sweetener or 15-24 packets of Sweet 'n Low or Sweet One

Place peaches in an 8-quart saucepan. Cook over medium-high heat about 30 to 40 minutes or until peaches are soft and transparent, stirring frequently. Puree peaches in a food processor or blender or press through a sieve. Pour lemon juice into an 8-quart saucepan. Bring to a boil. Stir in peach puree and spices. Bring to a boil and simmer over low heat about 35 to 60 minutes or until very thick, stirring frequently. Measure pulp. For every 1 cup pulp, you will need 12 packets of Equal or 6 packets of Sweet 'n Low or Sweet One. Return pulp to saucepan and bring to a boil. Stir in artificial sweetener. Immediately fill hot pint or half-pint jars with peach butter, leaving 12-inch headspace. Wipe jar tops and threads clean. Place hot lids on jars and screw bands on firmly. Process in boiling water canner for 15 minutes.