

**Carrot Cake Jam** Susan Small Yesterday at 11:09am

Yield about 6 250 ml (half pint) jars

1 1/2 cups finely grated carrots

1 1/2 cups peeled, chopped pears

1 can (14 oz) crushed pineapple, undrained

3 tablespoons bottled lemon juice

1 teaspoon ground cinnamon

1/2 teaspoon EACH of ground nutmeg and ground cloves

1 package Bernardin original fruit pectin

6 1/2 cups granulated sugar

2/3 cups chopped toasted pecans (optional)

1 T. Vanilla

Large pinch Grated orange peel

Combine carrots, pears, pineapple (including the juice), lemon juice and spices in a large, deep stainless steel saucepan. Stirring frequently, bring mixture to a boil; cover and reduce heat. Boil gently 20 minutes, stirring occasionally.

Measure sugar; set aside.

Whisk pectin into carrot mixture until dissolved. Stirring frequently, bring to a boil over high heat. Add sugar. Stirring constantly, return mixture to a full rolling boil; boil hard 1 minute. Stir in pecans. Remove from heat; skim foam.

Ladle into hot jar to within 1/4 inch of top rim. Remove air bubbles, wipe rim. Hot water bath for 10 minutes.

I use sure jel and skipped the nuts. Very good!