



Black Forest Macaroon Conserve

Makes about 7 half-pint jars (8-oz)

Recipe Source: Ball Book of Complete Home Preserving (2020) page 88

Quantity	Ingredients
4 cups	Sugar
1/3 cup	Cocoa Powder
3 ½ cups	Coarsely chopped pitted or thawed frozen Sweet Cherries
4 Tbsp	Bottled Lemon Juice
2 - 3 oz	Pouches liquid Pectin
1/3 cup	Unsweetened Baked Coconut
4 Tbsp	Kirsh or Cherry Brandy

Instructions:

1. Prepare boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.
2. Combine sugar and cocoa powder in a medium bowl. Set aside. Combine cherries, lemon juice and cocoa mixture in a large saucepan. Bring to a full rolling boil that cannot be stirred down, stirring constantly. Stir in pectin. Boil hard for 1 minute, stirring constantly. Remove from heat and add coconut and Kirsh, stirring well. Skim foam off if necessary.
3. Ladle hot conserve into hot jars leaving ¼ inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and turn until fingertip tight.
4. Process in boiling water canner (or atmospheric steam canner) for 10 minutes, adjusting for altitude if necessary. Turn off heat, remove canner lid and wait 5 minutes. Remove jars and let cool. Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed.

Serving Suggestions: *Spread this delicious conserve over ice cream or cake. The flavor combination of homemade black forest cake and chocolate macaroons is scrumptious.*

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