



## Preserve Today, Relish Tomorrow

### UCCE Master Food Preservers of El Dorado County

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## Black Forest Preserves



*Photo by Sherine Gatto*

Let your creativity soar! The fabulous flavor of this preserve makes it a tasty accompaniment to cheese. Tuck it into ice cream balls for tatumo or spread it between cake layers or cookie sandwiches.

Due to their acidity, most homemade chocolate sauces are not suitable for safe home canning. This specially tested recipe was developed by Ball test kitchens to answer requests from numerous chocolate-loving home canners. It pairs cocoa powder with high acid fruit to deliver a luscious fruit sauce with delightful chocolate overtones.

- 6 ½ cup sugar
- ⅓ cup sift unsweetened powdered cocoa
- 3 cups firmly packed, coarsely chopped, pitted sweet cherries
- ½ cup lemon juice
- ½ tsp butter, (this reduces foaming)
- 2 pouches (6-ounces) liquid pectin
- 4 Tablespoons amaretto liqueur (or 1/2 teaspoon almond extract)

Yield: about 7 half pints jars

- 1.) COMBINE cocoa powder and sugar. Stir well and set aside.
- 2.) COMBINE cherries and lemon juice in a large stainless-steel saucepan. Stir in cocoa mixture. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Tir in liquid pectin. Boil hard for oneminute. Stir in liqueur. Remove from heat and skim off foam.
- 3.) LADLE hot preserves into hot jars leaving 1/4 inch headspace. Remove air bubbles. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
- 4.) PROCESS in a boiling water or atmospheric steam canner for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed. Label and store in a cool, dry place.

*Source: Ball Complete Book Of Home Preserving 2012/2016*



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