



## Carrot Cake Jam

**Makes** 7 Servings

### INGREDIENTS

2 cups Carrots, Finely Shredded  
1 cup Pears, Finely Chopped, Peeled  
1 x 15oz Can Crushed Pineapple  
2 tbsp Lemon Juice  
1 tsp Ground Cinnamon  
1/2 tsp Ground Nutmeg  
1 x 1.75 Oz Package Powdered Fruit Pectin  
  
4 cups Granulated Sugar  
2 cups Packed Brown Sugar  
1/4 cup Flaked Coconut Or Raisins - Optional  
1 tsp Vanilla

### DIRECTIONS

[Note: Servings are in half pint jars.]

1. In a 4 to 6 quart heavy pot combine carrots, pears, undrained pineapple, lemon juice, cinnamon, and nutmeg. Bring to boiling, stirring constantly; reduce heat. Cover and simmer for 20 minutes, stirring frequently. Remove from heat. Sprinkle mixture with pectin; stir until pectin dissolves.
2. Bring mixture to boiling, stirring constantly. Add granulated sugar and brown sugar. Return to a full rolling boil; boil for 1 minute, stirring constantly. Remove from heat. Quickly skim off foam with a metal spoon. Stir in coconut (if desired) and the vanilla.
3. Ladle hot jam into 7 hot, sterilized half pint canning jars, leaving a 1/4 inch headspace. Wipe jar rims and fasten lids. Process filled jars in a boiling water canner for 10 minutes (start timing when water returns to boil). Remove jars from canner; cool on wire racks.