



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

Dessert Toppings

Source of recipes: Ball Complete Book of Home Preserving, Judi Kingry and Lauren Devine, Robert Rose Publishers, 2020 copyright.

Chocolate Raspberry Sundae Topper

(Makes 6 half-pint jars) page 186

Quantity	Ingredients
½ cup	Sifted unsweetened cocoa powder
1	Package (approx. 1.75 oz) regular powdered fruit pectin
4½ cups	Crushed red raspberries
4 Tbsp	Lemon juice
6¼ cups	Granulated Sugar

Instructions:

1. Prepare canner, jars and lids.
2. In a medium glass bowl, combine cocoa powder and pectin, stirring until evenly blended. Set aside.
3. In a large stainless-steel saucepan, place crushed raspberries and lemon juice. Whisk in pectin mixture until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard for 1 minute, stirring constantly. Remove from heat and skim off foam.
4. Ladle hot sundae topper into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot sundae topper. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
5. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars. Cool for 24 hours and store in a cool, dry space.

Serving Suggestions: *This incredible sauce has limitless potential! It is decadent, rich and fantastically versatile. Serve it over ice cream, cheesecake or fruit. It makes a sure-to-be-appreciated hostess gift.*

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.

Praline Syrup

Yield: about 4 half-pint jars

Recipe Source: Ball Book of Complete Home Preserving (2020) page 198

Quantity	Ingredients
2 cups	Dark or Light Corn Syrup
½ cup	Water
1/3 cup	Lightly Packed Dark Brown Sugar
1 cup	Pecan Pieces
½ tsp	Vanilla

Instructions:

1. In a saucepan, combine corn syrup, water, and sugar. Heat over medium heat, stirring constantly, until sugar dissolves. Increase heat to medium-high, bring to a boil and boil for 1 minute.
2. Reduce heat and stir in pecans and vanilla. Boil gently, stirring constantly, for 5 minutes.
3. Ladle hot syrup into hot jars, leaving ¼-inch headspace. Wipe rim and apply two-piece metal canning lids.
4. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001- 6,000', 25 minutes above 6,000' elevation. Turn off heat. Remove canner lid and wait 5 minutes.
5. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Serving Suggestions:

Dark, sweet and nutty, this praline syrup, packaged elegantly in ajar, makes a great gift. Serve it warm, over vanilla ice cream, for a special treat.

Spiced Honey

(Makes 3 half-pint jars)

Reference: Ball Complete Book of Home Preserving (2020) page 198

Quantity	Ingredients
1	Lemon, end pieces removed and cut into 6 even slices
12	Whole Cloves
3	Cinnamon sticks (each about 4 inches)
2 2/3 cups	Liquid honey

Instructions:

1. Prepare canner, jars and lids.
2. Stud the peel of each lemon slice with 2 cloves. In a stainless-steel saucepan, combine lemon slices, cinnamon sticks, and honey. Bring to a boil over medium heat, stirring occasionally. Boil gently for 2 minutes.
3. Using tongs, remove lemon slices and transfer to hot jars, placing 2 in each jar. Add 1 cinnamon stick to each jar. Ladle hot honey into hot jars, leaving ¼-inch headspace. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars from canner. Let cool 24 hours and store in a cool, dry space.

Serving Suggestions:

Jars of this luscious treat glow with golden honey, lemon slices, cloves and cinnamon sticks. Add a couple of drops to hot tea, stir and enjoy!

Makes a wonderful hostess gift coupled with some special tea bags.

Blackberry Liqueur Syrup

(Makes 3 half-pints)

Reference: Ball Complete Book of Home Preserving (2020) page 196

Quantity	Ingredients
4 cups	Blackberries
½ cup	Chambord or other raspberry liqueur
¾ cup	Granulated Sugar
1 Tbsp	Grated Lemon Zest
1 Tbsp	Lemon Juice
1	Pouch (3 oz) liquid pectin

Instructions:

1. Prepare canner, jars and lids.
2. In a large stainless-steel saucepan, combine blackberries, Chambord and sugar. Cover and let stand for 2 hours, stirring occasionally to dissolve sugar. Add lemon zest and juice, bring to a boil over medium high heat. Stir in liquid pectin and return to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam, if necessary.
3. Ladle hot syrup into hot jars, leaving ¼ inch headspace. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars and let cool for 24 hours and store in a cool dry space.

Serving Suggestions:

The addition of Chambord, a raspberry liqueur, adds sensational flavor to this elegant sauce. Try it over puff pastries stuffed with lemon curd or lemon sorbet.

Danish Cherry Sauce

(Makes 3-pint jars)

Reference: Ball Complete Book of Home Preserving (2020) page 184

Quantity	Ingredients
1½ cups	Granulated Sugar
3	Cinnamon Sticks (about 4 inches each)
1½ tsp	Almond Extract
1 cup	Water
¾ cup	Corn Syrup
7½ cups	Pitted sweet or sour cherries

Instructions:

1. Prepare canner, jars and lids.
2. In a large stainless-steel saucepan, combine sugar, cinnamon sticks, almond extract, water and corn syrup. Bring to a boil over medium high heat stirring constantly. Reduce heat to a gentle boil. Add cherries and boil gently, stirring until heated through. Discard cinnamon sticks.
3. Ladle hot cherries and syrup into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace if necessary, by adding hot syrup. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars and let cool for 24 hours and store in a cool dry space.

Serving Suggestions:

This delectable cherry sauce is a perfect complement to cheesecake. If you are looking for something lighter, try a couple of spoonful's over cubed or sliced angel food cake.

Maple Strawberry Smooch

(Makes 6 half-pints)

Reference: Ball Complete Book of Home Preserving (2020) page 181

Quantity	Ingredients
4¼ cups	Pureed strawberries
1½ cups	Pure Maple Syrup
1 cup	Unsweetened Apple Juice
3 Tbsp	Lemon Juice
1	Packet (approx. 1.75 oz) regular powdered fruit pectin

Instructions:

1. Prepare canner, jars and lids.
2. In a large stainless-steel saucepan, combine pureed strawberries, maple syrup, apple juice and lemon juice. Bring to a boil over medium high heat stirring frequently. Add pectin, stirring constantly until dissolved. Bring to a full rolling boil and boil hard for 1 minute. Remove from heat.
3. Ladle hot smooch into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot smooch. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars and let cool for 24 hours and store in a cool dry space.

Serving Suggestions:

This sauce is lightly sweetened and flavored with maple syrup to give desserts a gentle "kiss of maple sweetness". Spoon it over cake, frozen desserts or fruit salad. Or stir it into hot cereal to add both flavor and sweetness.

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Peach Rum Sauce

(Makes 7 half-pint jars)

Reference: Ball Complete Book of Home Preserving (2020) page 184

Quantity	Ingredients
6 cups	Chopped pitted peeled peaches, treated to prevent browning and drained
2 cups	Lightly packed brown sugar
2 cups	Granulated Sugar
¼ cup	Rum
1 tsp	Grated Lemon Zest

Instructions:

1. Prepare canner, jars and lids.
2. In a large stainless-steel saucepan, combine peaches, brown sugar, granulated sugar, rum and lemon zest. Bring to a boil over high heat, stirring constantly, until sugar dissolves. Reduce heat and boil gently, stirring occasionally until thickened, about 20 minutes.
3. Ladle hot sauce into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot sauce. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars and let cool 24 hours and store in a cool dry space.

Serving Suggestions:

A spoonful of this delicately flavored, luscious sauce will turn ordinary desserts into memorable treats.

It is particularly good warmed and served over ice cream.

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