



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Chocolate Raspberry Sundae Topper



Photo from Pixabay

Serve this over ice cream, cheesecake, pound cake, or fruit. It makes a fun gift, too.

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.

- ½ cup unsweetened cocoa powder
- 1 pkg. regular powdered pectin
- 4 ½ cups red raspberries
- 4 Tbsp. lemon juice
- ½ tsp butter, (this reduces foaming)
- 6 ¾ cups granulated sugar

Yield: about 6 half pints jars

COMBINE cocoa powder and pectin, stirring until evenly blended. Set aside.

In a large stainless-steel saucepan, place crushed raspberries and lemon juice. Whisk in pectin mixture until dissolved. Over high heat, stirring constantly, bring to boil. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard for 1 minute while stirring. Remove from heat and skim off foam.

LADLE into hot jars leaving 1/4 inch headspace. Remove air bubbles. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.

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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