



Plum Butter

Savannah · 28/09/2024



Prep Time

12 hrs

Difficult

Easy

Servings

18 hrs 55 mins

Description

A delicious fruit butter to spread on warm bread toast or scones or use it on a sandwich or a sponge cake A lovely way to preserve the flavor of local plums for enjoyment yearround

Ingredients

- - 4 ½ pounds plums
- pitted and diced - ¼ cup water
- or as needed - 1 cup white sugar

Instructions

1. Place plums in a large stockpot and add enough water to cover the bottom of stockpot; cook over very low heat
2. stirring occasionally
3. until plums are broken down
4. about 2 hours. Remove stockpot from heat and cool for 2 hours. Return stockpot to stovetop over low heat; cook gently for 2 to 3 hours. Remove from heat and keep at room temperature
5. 8 hours to overnight. Cook plums over low heat
6. stirring occasionally
7. about 2 hours. Remove from heat and let stand at room temperature for 2 hours. Bring plums to a boil; add sugar
8. lower heat
9. and simmer until thickened
10. about 15 minutes. Sterilize jars and lids in boiling water for at least 5 minutes. Pack plum butter into hot jars
11. filling to within 1/4 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars into the boiling water using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary to bring the water level to at least 1 inch above the tops of the jars. Bring the water to a rolling boil
12. cover the pot
13. and process for 15 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
14. several inches apart
15. until cool. Press the top of each lid with a finger
16. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
17. dark area.