

Spiced Persimmon Butter

Savannah · 28/09/2024

**Prep Time**

10 hrs 40 mins

Difficult

Medium

Servings

64

Description

Cooked in a slow cooker this persimmon butter is an easy and excellent way to use the fruit of a Fuyu persimmon tree. This butter is spicy and full of natural sweetness so the jars make wonderful gifts and they keep for several weeks in the refrigerator for one's own use. This spread is used just like jelly or apple butter and is especially delicious on a hearty slice of whole grain toast.

Ingredients

- - 20 ripe Fuyu persimmons
- peeled and coarsely chopped - 1 medium lemon
- juiced - ¼ cup agave syrup - 1 teaspoon ground cinnamon - ¼ teaspoon ground cloves

Instructions

1. Place persimmons into a slow cooker and drizzle lemon juice over top. Cover and cook on High for about 2 hours. Open the slow cooker and mash persimmons with a potato masher. Stir in agave
2. cinnamon
3. and cloves. Set the cooker to Low and cook
4. uncovered
5. 8 hours to overnight
6. stirring several times if possible
7. to prevent burning during the long cooking period. At the end of the cook time
8. inspect 4 (or more) half-pint jars for cracks and rings for rust
9. discarding any defective ones. Immerse in simmering water until persimmon mixture has finished cooking. Wash new
10. unused lids and rings in warm soapy water. Purée persimmon mixture with an immersion blender until smooth. If you don't have an immersion blender
11. purée mixture in batches in a blender
12. pulsing each batch a few times before leaving it on to purée. Pack persimmon butter into the hot
13. sterilized jars
14. filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids
15. and screw on rings. Allow the jars to cool to room temperature
16. then store in the refrigerator. Tips Twenty peeled and chopped persimmons should fill a 3-quart slow cooker nearly to the top. But since the size of persimmons varies
17. the yield for this recipe is approximate. I like to have a couple of extra jars ready just in case I can fill one or two more.