

# TIM FARMER'S COUNTRY KITCHEN

## CARROT CAKE JAM

Yield: About 4 Pint Jars

- 1 1/2 cups carrots, chopped
- 1 1/2 cups apples, chopped
- 1 3/4 cup crushed pineapple + juice
- 3 tablespoons lemon juice
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1.75 ounces pectin
- 6 1/2 cups sugar
- 1/2 cup coconut
- 1/4 cup pecans



Mix together carrots, apples, pineapple, lemon juice, and 3 seasonings in large pot. Bring to a boil and simmer for 20 minutes, stirring often. Add in pectin and stir for 1 minute. Stir in sugar and simmer for 1 minute. Add in coconut and pecans and stir until combined. Clean and sterilize canning jars. Pour mixture into jars and place in hot water bath, making sure water covers tops of jars. Bring to a light boil and simmer for 15-20 minutes. Remove jars and let cool on towel. Listen for “ping” to know they are sealed. If don’t seal, place in fridge after cooling and eat within week. Once sealed, store in cool dry place.