

## Homemade Vanilla, Maple, Peach Jam

### Ingredients

For the calcium water:

1/2 tsp. calcium powder

1/2 cup water

3 1/4 lb. fully ripe peaches

1 vanilla bean

1/4 cup lemon juice

3/4 cup pure maple syrup

3 tsp. Pomona's universal pectin



### Instructions

To prepare the calcium water, in a small, clear jar with a lid, combine the calcium powder and the 1/2 cup water. Shake well. You will need 4 tsp. calcium water for this recipe; store the extra in the refrigerator for future use.

Wash 4 or 5 half-pint jars, lids and bands. Place the jars in a canner, fill the canner two-thirds full with water and bring to a rolling boil. Boil the jars for 10 minutes to sterilize them. (Add 1 extra minute of sterilizing time for every 1,000 feet above sea level.)

Reduce the heat and allow the jars to remain in the hot canner water until ready to use. Place the lids in water in a small saucepan, heat to a low simmer and hold until ready to use.

Peel and remove the pits from the peaches, and then mash the peaches in a large bowl.

Measure 4 cups of the mashed peaches (save any extra for another use) and pour the measured amount into a saucepan. Using a paring knife, slice the vanilla bean in half lengthwise and scrape out the seeds. Add the vanilla seeds and the bean pod to the peaches, along with the lemon juice and the 4 tsp. calcium water. Mix well.

In a separate bowl, combine the maple syrup and pectin. Mix thoroughly and set aside.

Bring the peach mixture to a full boil over high heat. Slowly add the pectin-maple syrup mixture, stirring constantly. Continue to stir vigorously for 1 to 2 minutes to dissolve the pectin while the jam returns to a boil. Once the jam returns to a full boil, remove the pan from the heat. Using tongs, carefully remove the vanilla bean pod and discard.

To can the jam, remove the jars from the canner and ladle the jam into the hot jars, leaving 1/4 inch of headspace. Remove any trapped air bubbles, wipe the rims with a damp cloth, put on the lids and screw bands, and tighten to fingertip tight. Lower the filled jars into the canner, ensuring the jars are not touching each other and are covered with at least 1 to 2 inches of water. Place the lid on the canner, return to a rolling boil and process for 10 minutes. (Add 1 extra minute of processing time for every 1,000 feet above sea level.) Turn off the heat and allow the canner to sit untouched for 5 minutes,

then remove the jars and allow to cool undisturbed for 12 to 24 hours. Confirm that the jars have sealed, then store properly. Makes 4 to 5 half-pint (8-oz.) jars.

**Original recipe :** <http://www.williams-sonoma.com/recipe/maple-vanilla-peach-jam.html>

**Kate's Notes:**

There is nothing better than fresh local Ontario peaches from the Masonville Farmers Market.

I found this recipe online, as I had wished to make some jam without using white sugar. The diabetic version of jam is made with splenda, but I don't like splenda. Maple syrup is the other common white sugar replacement source I use. This recipe is simple and perfectly delicious!

The vanilla bean filled the kitchen with the most beautiful aroma. I had never seen, held or worked with vanilla bean before, but it was delightful and I feel inspired to try working more with vanilla bean.