



### Chocolate Raspberry Sundae Topper

(Makes 6 half-pint jars)

Reference: Ball Complete Book of Home Preserving (2020) page 186

Quantity	Ingredients
½ cup	Sifted unsweetened cocoa powder
1	Package (approx. 1.75 oz) regular powdered fruit pectin
4½ cups	Crushed red raspberries
4 Tbsp	Lemon juice
6¼ cups	Granulated Sugar

#### Instructions:

1. Prepare canner, jars and lids.
2. In a medium glass bowl, combine cocoa powder and pectin, stirring until evenly blended. Set aside.
3. In a large stainless-steel saucepan, place crushed raspberries and lemon juice. Whisk in pectin mixture until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard for 1 minute, stirring constantly. Remove from heat and skim off foam.
4. Ladle hot sundae topper into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot sundae topper. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
5. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars. Cool for 24 hours and store in a cool, dry space.

**Serving Suggestions:** *This incredible sauce has limitless potential! It is decadent, rich and fantastically versatile. Serve it over ice cream, cheesecake or fruit. It makes a sure-to-be-appreciated hostess gift.*

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