

- Prep Time: 20 minutes
- Active Cook Time: 25-30 minutes
- Canning / Processing Time: 10 minutes
- Total Time: ~1 hour
- Yield: 4 half-pint (8 oz) glass jars
- Intensity / Skill Level: Intermediate (requires brown butter technique and jam set testing)

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Equipment Needed

- Heavy-bottomed stainless steel pot or Dutch oven (for jams)
- Small skillet or saucepan (for browning butter)
- Canning mason jars (4 half-pint jars) with fresh lids and bands
- Boiling water bath canner or a deep stockpot with a rack
- Jar lifter, bubble remover, and lid magnet
- Potato masher or immersion blender
- Frozen metal spoons (for checking jam set)

Ingredients

The Peach Base

- 3 lbs (1.35 kg) Fresh Peaches: Blanched, peeled, pitted, and finely diced (approx. 4 cups diced)
- 2 tbsp Fresh Lemon Juice: Balances sweetness and adds essential acid for safe canning structure
- 1/2 cup Unfiltered Apple Cider: Adds bright pectin-rich body and enhances fruit complexity

The Cobbler Flavor Complex

- 4 tbsp (1/2 stick / 56g) Unsalted Butter: Quality, high-fat European-style butter yields the best nutty notes
- 3 cups Standard White Granulated Sugar: Essential for texture, preservation, and fruit clarity
- 1/2 cup Dark Brown Sugar: Packed; adds deep caramel molasses notes
- 1 tbsp Vanilla Bean Paste: (or high-quality pure vanilla extract)
- 1/2 tsp Ground Cinnamon
- 1/4 tsp Ground Nutmeg: Freshly grated is preferred

- 1/8 tsp Ground Allspice or Cardamom
- 1/2 tsp Fine Sea Salt: Heightens all the sweet and buttery flavors

The Set

- 1 box (1.75 oz / 49g) Premium Low-Sugar Powdered Pectin: Formulated to accommodate brown butter and brown sugar additions gracefully.

Step-by-Step Instructions

Step 1: Prepare the Jars & Equipment

1. Wash 4 half-pint canning jars, lids, and bands in warm, soapy water.
2. Place the clean jars into your water bath canner, cover with water, and bring to a gentle simmer (180°F / 82°C) to sanitize and keep warm.
3. Place two metal teaspoons in your freezer; you will use these later to test the jam's gel point.

Step 2: Prep the Peaches

1. Blanch to Peel: Bring a large pot of water to a boil. Prepare an ice bath nearby. Cut a small "X" into the bottom of each peach. Submerge peaches in boiling water for 30–60

seconds, then immediately transfer them into the ice bath. The skins will slide off effortlessly.

2. Dice: Pit and finely dice the peaches into uniform small pieces.
3. Combine diced peaches and lemon juice in your heavy-bottomed Dutch oven. Mash slightly with a potato masher, leaving plenty of fruit chunks for that authentic cobbler texture.

Step 3: Craft the Brown Butter

1. In a light-colored saucepan over medium heat, melt the 4 tablespoons of unsalted butter.
2. As the butter melts, it will foam and sputter. Swirl the pan constantly.
3. After 3–5 minutes, the foam will subside, and brown specks (milk solids) will form at the bottom. The butter will turn a deep golden amber color and smell intensely nutty and fragrant.
4. Immediately remove from heat and pour the browned butter into a heatproof bowl to stop the cooking process. Set aside to cool slightly.

Step 4: Initial Fruit & Spice Cook

1. Add the apple cider, ground cinnamon, nutmeg, allspice, sea salt, and brown sugar to

the pot with the peaches.

2. In a small bowl, mix the boxed powdered pectin with 1/4 cup of the white granulated sugar (this prevents the pectin from clumping).
3. Whisk the pectin mixture thoroughly into the peach pot.
4. Turn the burner to high intensity and bring the peach mixture to a rolling boil that cannot be stirred down, stirring constantly.

Step 5: Incorporate Sugar & Brown Butter

1. Once at a full rolling boil, dump in the remaining 2.75 cups of white granulated sugar all at once.
2. Stir constantly while returning the mixture to a full rolling boil.
3. Boil hard for exactly 1 minute, stirring continuously to prevent scorching.
4. Remove the pot from heat. Whisk in the browned butter and vanilla bean paste until fully emulsified into the hot jam. Skim off any excess foam with a warm spoon.

Step 6: Test the Gel Set

1. Pull one of your metal spoons from the freezer.

2. Spoon a small drop of hot jam onto the cold spoon and let sit for 30 seconds.
3. Push the edge of the jam drop with your finger. If it wrinkles and holds its shape softly without running like liquid syrup, your jam has reached its gel point. *(If it's too runny, return to heat and boil for an additional 1-2 minutes).*

Step 7: Canning & Processing

1. Ladle hot jam into prepared warm jars, leaving 1/4-inch headspace at the top.
2. Run a clean bubble-remover tool down the sides of each jar to release trapped air pockets.
3. Wipe the jar rims thoroughly with a damp paper towel to clean off any sugar or butter residue.
4. Place lid centered on jar and screw the band down until fingertip-tight (do not overtighten).
5. Lower jars into the boiling water bath canner. Ensure water level covers jars by at least 1 inch.
6. Process at a rolling boil for 10 minutes (adjust time for high altitudes if necessary).
7. Turn off heat, remove lid, and let jars sit in the water for 5 minutes before removing with jar lifter onto a towel-lined counter. Let sit undisturbed for 24 hours. Listen for the

satisfying *pop* of seals forming!

Cook Time & Heat Intensity Summary

Phase	Heat / Intensity Level	Duration	Key Goal
Browning Butter	Medium Heat	3-5 minutes	Toast milk solids to amber nutty richness
Fruit & Pectin Boil	High Heat	~5-8 minutes	Bring fruit + pectin mix to full rolling boil
Sugar Cook	High Heat	1 minute (exact)	Achieve proper sugar bind & gel activation
Off-Heat Emulsion	Zero Heat	2 minutes	Whisk butter & vanilla smoothly into jam
Water Bath Processing	High Rolling Boil	10 minutes	Vacuum seal jars for shelf stability

Shelf Life & Storage

- Unopened (Canned): Store in a cool, dark place for up to 12 months.
- Opened / Fridge: Once opened, keep refrigerated and enjoy within 3-4 weeks.

Detailed Nutritional Information

Servings Per Jar: ~16 tablespoons

Total Recipe Yield: ~64 servings (1 tablespoon / 20g per serving)

Estimated Nutrition Per Serving (1 Tablespoon / 20g):

- Calories: 45 kcal
- Total Fat: 0.7 g
 - Saturated Fat: 0.4 g
 - Trans Fat: 0.0 g
- Cholesterol: 1.8 mg
- Sodium: 18 mg
- Total Carbohydrates: 10.2 g
 - Dietary Fiber: 0.3 g
 - Total Sugars: 9.8 g (Includes 7.5g Added Sugars)
- Protein: 0.1 g
- Vitamin D: 0.0 mcg
- Calcium: 2.1 mg

- Iron: 0.1 mg

- Potassium: 22 mg