



## CALIFORNIA PRUNE PRESERVE

by Heidi Roberts

**Prep Time:** 24 hours  
**Cook Time:** 35 – 40 minutes

**Ingredients:** 500g California Prunes  
250g dried dates  
1kg sugar  
1l water  
1 lemon - grated rind and juice  
1-2 tsp ground cinnamon  
30g chopped almonds optional



- Here's How:**
1. Soak the California Prunes and dates in water for 24 hours.
  2. Cut into small pieces.
  3. Boil for 30 minutes or until soft.
  4. Gradually add the sugar.
  5. When dissolved add the cinnamon, grated lemon rind, lemon juice and chopped almonds (if using).
  6. Boil until setting point is reached (104° on a jam thermometer or when a spoonful on a cold plate leaves a trail when you drag your finger through).
  7. Put into warm sterilized jars and cover with jam pot seals and covers.
  8. The jam will set as it cools however it will always be a soft set.

**Link to Website:** <https://www.californiaprunes.net/recipes/preserve/>