

# Crock-Pot Raspberry Preserves Recipe



4.47 from 28 votes

Fresh raspberries are transformed into a delicious and bright tasting preserve that you can put up in jars for long term storage or freeze so you can have this fruit spread on your morning toast all year around.

Prep Time 10 mins	Cook Time 4 hrs	Total Time 4 hrs 10 mins
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Course: Canning    Cuisine: American

Keyword: 10 Ingredients Or Less, 3 Ingredients Or Less, Healthy, Raspberries

Crock-Pot Size: 5 Quart Crock-Pot, 5.5 Quart Crock-Pot, 6 Quart Crock-Pot, 6.5 Quart Crock-Pot, 7 Quart Crock-Pot

Servings: 360 People    Calories: 12kcal    Author: Heidi Kennedy

## Ingredients

- 9 Pints Fresh Raspberries
- 2.25 - 3 Cup [Granulated Sugar](#)
- 6 Teaspoons [Lemon Juice](#)

## Instructions

1. Either blend fresh raspberries in the jar of a blender or smash them well with a fork or potato masher until smooth.
2. Add all ingredients to a 5 quart or larger slow cooker.
3. Cover and cook on LOW for 4 to 6 hours with the lid propped open slightly with a wooden spoon. Stir the raspberries every hour or so to ensure even cooking.
4. Once the raspberries have thickened to your liking, turn off the slow cooker.
5. At this point you can either process the preserves in jars using the how [water bath canning method](#) for 10 minutes (20 minutes if you live at high altitude) OR place in freezer containers and freeze.

## Notes

*Weight Watchers Points calculated based on using 3/4 of a cup of granulated sugar. A serving size is 1 teaspoon of preserves.*

## Nutrition

Calories: 12kcal | Carbohydrates: 3g | Protein: 0.1g | Fat: 0.1g | Saturated Fat: 0.002g | Polyunsaturated Fat: 0.04g | Monounsaturated Fat: 0.01g | Sodium: 0.1mg | Potassium: 18mg | Fiber: 1g | Sugar: 2g | Vitamin A: 5IU | Vitamin C: 4.1mg | Calcium: 2mg | Iron: 0.1mg