

Slow Cooker Blueberry Butter {for canning}

Slow cooker blueberry butter is a delightful preserve made by cooking fresh blueberries with sugar and spices until thick and flavorful.

Once cooked, it can be water bath canned to preserve its freshness for months to come. This homemade treat makes a wonderful addition to breakfast spreads, desserts, or even as a thoughtful gift for loved ones.

★★★★★ 4.83 from 29 votes



PREP TIME

5 mins

COOK TIME

3 hrs

TOTAL TIME

3 hrs 5 mins



COURSE

Breakfast, Brunch,
Condiment

CUISINE

American



SERVINGS

6 half pints

EQUIPMENT

- Slow Cooker
- immersion blender or stand blender
- Water bath canning equipment See equipment notes above

INGREDIENTS

- 10 cups blueberries, washed

- 1 lemon
- 1 cup white granulated sugar
- 1 cup light brown sugar
- 1 teaspoon cinnamon
- pinch of salt

INSTRUCTIONS

1. Add blueberries and the juice of one lemon to the bowl of a slow cooker.

Cover and cook on high for about 90 minutes until the blueberries are bursting.

Use an immersion blender to blend the mixture until smooth. Then add in white and brown sugar, cinnamon and a pinch of salt.

Blend again, then cover and cook for an additional 90 minutes on high heat, stirring occasionally so that the bottom does not catch.

Once the mixture has thickened remove the pot from the heat. At this point you can either spoon the jam into jars and store in the fridge or can them using the instructions below.

Water bath canning instructions

1. Ladle the jam into about 5-6 half pint jars leaving about ¼th to ½rd inch of headspace.

Remove air bubbles and wipe the jar rims.

Place on new, clean lids and bands. Then process in a boiling water bath for 10 minutes (adjusting time for altitude). *Remember - do not start the timer until the water has come to a full rolling boil.*

Turn off the heat and allow the jars to rest in the warm water for 5 minutes before removing and placing on a towel on the counter (do not place directly on the counter).

Allow the jars to cool undisturbed for about 24 hours until all the lids have sealed.

Store sealed jars in a cool dry place for 12-18 months for best quality.

Note If any of the jars do not seal simply store in the refrigerator and consume within 2-3 weeks. Enjoy!



KEYWORD

Preserves, Spread

Tried this recipe?

Let us know how it was!