

Calef's Jams & Jellies - Sweet

Apple Butter Mini Cinnamon Rolls

Makes 16 mini cinnamon rolls

Ingredients:

- 1-8oz tube crescent roll dough
- 2 Tablespoons butter
- cinnamon
- brown sugar
- [Calef's Apple Butter](#)

For the Apple Butter icing:

- 1 teaspoon [Calef's Apple Butter](#)
- 1 tablespoon skim milk
- 3/4 cup powdered sugar

Directions:

Preheat oven according to crescent roll dough package directions. Layout half the dough (4 triangles) and pinch all the seams together. Flip over and pinch the seams on the back side together too. Using a rolling pin, smooth the seams and roll the dough into a square about 1/4" thick. Brush with half the butter, and sprinkle with as much cinnamon and brown sugar as you want. Roll into a log and cut into 8 pieces. Place mini cinnamon rolls into a non-stick sprayed mini muffin tin. Repeat steps 1 and 2 with the other half of the crescent roll dough. Bake according to package directions.

While cinnamon rolls are still warm, drizzle 1 teaspoon of Calef's Apple Butter over each roll. Next whisk together Calef's Apple Butter and milk in a bowl. Add in powdered sugar until desired consistency is reached. Drizzle over cinnamon rolls.

Apple Butter Slow Cooker Apples

Ingredients:

- 5 medium sized gala apples
- 5 (1/8 cups) granola, (1/8 cup for each apple)
- 2 tbsp melted butter
- 5 tsp [Calef's Apple Butter](#)
- Ice cream or whipped cream for serving (if making for dessert)

Directions:

Cut a layer off the top of the apples with a knife. With a melon baller or measuring spoon, remove the core and seeds from each apple. Pack 1/8 cup granola into each apple, and place into the slow cooker. Drizzle the apples with melted butter and add a teaspoon of Calef's Apple Butter to each apple. Cover and cook on high for 2 to 2 1/2 hours until tender, but not falling apart. Serve as is, or add ice cream or whipped cream.

Skillet Chocolate Raspberry S'mores

Ingredients:

- [Calef's Raspberry Jam](#)
- Marshmallows
- Graham Crackers
- Dark Chocolate Chips

Directions:

In a small cast iron skillet, layer dark chocolate chips, Calef's Raspberry Jam, and Marshmallows. Cook under broiler until marshmallows have browned. Use graham crackers to dip.



Strawberry Jam Cream Cheese Waffle Sandwich

Ingredients:

- Whipped Cream Cheese
- Whole Grain Bread
- [Calef's Strawberry Jam](#)
- Nonstick cooking spray

Directions:

Spread whipped cream cheese on one side of the bread slices. Top with Calef's Strawberry Jam. Coat a waffle maker with cooking spray and heat to manufacturer's directions. Cook sandwich for about 2 minutes or until golden. Enjoy!

Mixed Berries with Sweetened Crème Fraiche

Serves 4

Ingredients:

- 2 cups mixed berries (blueberries, strawberries etc.)
- 2 Tablespoons [Calef's Seedless Raspberry Jam](#), [Red Raspberry Jam](#)
- 4 ounces crème fraiche (sour cream could be substituted)
- 2 Tablespoons light brown sugar

Directions:

1. Wash and remove stems from berries. Slice strawberries. Dry thoroughly and place in a medium size mixing bowl.
2. Heat Calef's Jam of your choice slightly on the stovetop or in the microwave. Add jam to berries and toss until uniformly coated.
3. Combine crème fraiche and brown sugar in a separate bowl. Stir until sugar is dissolved.
4. Serve berries topped with a generous dollop of crème.

Wild New Hampshire Blueberry Tartlets

Makes 30 mini tarts

Ingredients:

- 1/2 cup whipping or heavy cream
- 2 Tablespoons sugar
- 1/3 cup [Calef's Wild New Hampshire Blueberry Jam](#)
- 4 ounces Mascarpone cheese, room temperature
- 30 mini Phyllo cups (prebake follow package instructions)
- Blueberry, candied lemon peel, or whipped cream with a small mint leaf

Directions:

1. Whisk cream and sugar until soft peaks form.
2. Gently heat jam in a small saucepan or in the microwave making sure it is smooth, but not too hot.
3. Combine Mascarpone cheese and jam until uniform. Fold in whipped cream.
4. Place blueberry filling in a pastry bag fitted with a large tip. Fill each pastry cup. Garnish with a small blueberry, candied lemon peel, or whipped cream with a small mint leaf.

Cinnamon Apple Oatmeal

Ingredients:

- 1 cup old fashioned oats
- 1 3/4 cups water
- 1/8 teaspoon salt, optional
- 1/4 cup dried cranberries
- 1/4 cup [Calef's Cinnamon Apple Jelly](#)

Directions:

1. In a medium-size saucepan bring the water and salt to a boil.
2. Stir in oats and cranberries. Cook about 5 minutes over medium heat, stirring occasionally.
3. Stir in Cinnamon Apple Jelly and serve.



Wild New Hampshire Blueberry Applesauce (No Sugar Added)

Ingredients:

- 2 pounds McIntosh, Cortland, or Rome Apples
- 1 cinnamon stick
- 1 jar [Calef's Wild New Hampshire Blueberry Spread \(No Sugar Added\)](#)
- 1 Tablespoon lemon juice

Directions:

1. Peel, core, and slice apples. Place in large pot and fill with just enough water to cover the bottom of the pan. Add cinnamon stick.
2. Bring to a simmer, cover, and allow the apples to cook until tender, about 10 minutes.

Remove from heat. Remove cinnamon stick. Add Wild New Hampshire Blueberry Spread (No Sugar Added) and lemon juice, and puree to desired consistency



Apple Cheddar Crisp with Cranberry Marmalade Topping

A sweet and tart treat for any time of the year.

Ingredients:

Filling:

- 7 Granny Smith apples, peeled and sliced
- 1 teaspoon salt
- 1/2 cup sugar
- 2 Tablespoons lemon juice
- 1 teaspoon nutmeg
- 1/4 cup flour
- 1 (13-ounce) jar [Calef's Cranberry Marmalade](#)

Topping:

- 1/2 cup flour
- 1 cup quick oats
- 1 cup brown sugar
- 1 teaspoon cinnamon
- 1 1/2 cups [Sharp Cheddar cheese](#), shredded
- 1/2 cup cold butter

Directions:

1. Place all filling ingredients in a bowl and mix together. Transfer to a greased 13x9-inch baking pan.
2. Prepare topping by placing all dry ingredients in a bowl, including shredded cheese.
3. Add butter, cutting it in with a pastry blender or two knives. When well blended and crumbly, sprinkle topping on the apples and bake in a 350 degree F oven for 45 minutes.

Serve warm, topped with ice cream or whipped cream.

Old World Bars

Ingredients:

- 1 1/4 cups all-purpose flour
- 1 cup white sugar
- 1 cup nuts (walnuts, hazelnuts or almonds), chopped
- 1 cup butter or margarine, softened
- 1 egg
- 3/4 cup [Calef's Black Raspberry Jam](#)

Directions:

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl, combine all ingredients, except jam. Set aside 1 1/2 cups of the mixture.
3. Press remaining mixture into a greased 8x8-inch square pan, metal preferred.
4. Spread jam evenly on top, leaving 1/2-inch border from the edge of the pan. Crumble reserved mixture over jam.
5. Bake 40-45 minutes or until lightly browned. Cool completely before cutting

White Chocolate and Jam S'more

A sweet treat, that can be enjoyed by the campfire or in the warmth of your own home!

Ingredients:

- 1/4 (1-ounce) of a white chocolate bar
- 1 chocolate graham cracker, halved
- 2 marshmallows
- 2 Tablespoons [Calef's Black Raspberry Jam](#)

Directions:

1. Place graham cracker half on a lined baking sheet.
2. Place white chocolate on top of the graham cracker.
3. Place marshmallows on top of the white chocolate.
4. Spoon jam on top of the marshmallows.
5. Begin to broil 4-5-inches from the heat, watching carefully.
6. Once the marshmallow has started to melt, top the s'more with the other graham cracker half.
7. Continue broiling for another 30 seconds.
8. Serve warm – but take care to let cool appropriately.



Angel Food Cake with Blueberry Filling

Serves 12

Ingredients:

Angel Food Cake:

- 1 cup cake flour, sifted
- 3/4 cup granulated sugar
- 1/2 teaspoon salt
- 1 1/2 cups egg whites (10-12 eggs whites)
- 1 Tablespoon cold water
- 1 teaspoon cream of tartar
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon almond extract
- 3/4 cup sugar, sifted

Blueberry Filling:

- 1 cup whipping cream
- 1/4 cup sugar
- 3/4 cup [Calef's Wild New Hampshire Blueberry Jam](#)
- 8 ounces Mascarpone cheese, room temperature
- Confectioners sugar for dusting



Black Raspberry Filled Sugar Cookies

Ingredients:

- 1 cup white sugar
- 1 cup unsalted butter, room temperature
- 2 Tablespoons milk
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/8 teaspoon nutmeg
- 1 jar [Calef's Black Raspberry Jam](#)
- 1 teaspoon vanilla
- 1/2 teaspoon salt

Directions:

1. Preheat oven to 375 degrees F.
2. Cream together butter and sugar.
3. Beat in milk, vanilla and salt until blended.
4. Stir in flour, baking soda and nutmeg until dough just holds together.
5. Roll out to 1/8-inch thick, and cut out an even number of 3-inch round cookies.
6. Allow the cut dough to rest in the refrigerator for about 20 minutes.
7. Place a scant 1 teaspoon of Black Raspberry Jam on half of the rounds. Cover with the remaining rounds, crimping the edges to seal well.
8. Make a small slit in the top of each cookie.
9. Bake 8-10 minutes or until lightly browned. Remove from pan and cool completely.

Downeast Whoopie Pies

Makes 16 large or 3 dozen small

Ingredients:

Whoopie Pies:

- 1/2 cup vegetable shortening
- 1 cup sugar
- 2 egg yolks, beaten until light colored
- 5 Tablespoons cocoa powder
- 2 cups sifted flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup whole milk
- 1 teaspoon vanilla
- [Calef's Black Raspberry Jam](#) or another favorite [Calef's Jam](#)

Filling:

- 1/2 cup shortening
- 1 1/2 cups confectioner's sugar (more may be needed)
- 1 cup marshmallow creme
- 1/4 teaspoon salt
- 1 teaspoon pure vanilla extract

Directions:

1. For the whoopie pies, preheat oven to 375 degrees F.
2. Cream together shortening and sugar. Add egg yolks, stir to blend.
3. Sift together dry ingredients and add vanilla to milk.
4. Add dry ingredients to shortening/sugar mixture alternately with milk/vanilla mixture.
5. For small whoopie pies drop by heaping teaspoons onto ungreased cookie sheet. Bake at 375 degrees F for 8-10 minutes. For large whoopie pies drop by heaping tablespoons and bake for 10-12 minutes. Cool cookies.
6. For the filling, cream shortening and 1 1/2 cups confectioner's sugar.
7. Beat in marshmallow creme, salt and vanilla. If too thin, add more confectioners' sugar.
8. Sandwich together with Black Raspberry Jam and the filling and wrap with waxed paper for the true "downeast diner" look.



New Hampshire Blueberry Ice Cream

Ingredients:

- 1 pint cream
- 4 ounces [Calef's Wild New Hampshire Blueberry Jam](#)
- 1/8 teaspoon salt
- 1/2 cup sugar

Directions:

1. Warm cream and Wild New Hampshire Blueberry Jam without allowing it to ever simmer.
2. Stir in salt and sugar.
3. Allow to cool and chill.
4. Freeze in ice cream machine.

Apple & Sour Cream Pie

Ingredients:

- 1 (9-inch) unbaked pie crust
- 1/2 cup [Calef's Wild New Hampshire Blueberry Jam](#)
- 3/4 cup sour cream
- 1 large egg, slightly beaten
- 1 teaspoon vanilla
- 3/4 cup sugar
- 1/8 teaspoon salt
- 1/4 cup plus 1 Tablespoon flour
- 6 McIntosh apples

Crumb Topping:

- 1/4 cup flour
- 1/4 cup sugar
- 1/4 cup light brown sugar
- 2 teaspoons cinnamon
- 5 Tablespoons butter

Directions:

1. Preheat oven to 425 degrees F.
2. Line pie plate with prepared pie crust and crimp edges.
3. Spread Wild New Hampshire Blueberry Jam or Holiday Jam evenly over bottom of pie crust.
4. In a small bowl combine the sugar, flour and salt. Mix thoroughly.
5. Combine the sour cream, egg, and vanilla in a medium size bowl and mix. Add the flour mixture and mix.
6. Peel, core and slice the apples (approximately 1/4-inch thick) and add them to the sour cream mixture. Toss and coat the apples, then spread them evenly in the pie crust.
7. Bake the pie at 425 degrees F for 10 minutes. Reduce heat to 350 degrees F and bake an additional 30 minutes.
8. While pie is baking, prepare the crumb topping by combining the flour, sugar, and cinnamon in a bowl. Cut in the butter until topping resembles coarse meal.
9. After pie has cooked 30 minutes top with crumb topping and bake an additional 15-20 minutes.
10. Serve warm or at room temperature.

Blueberry Crumb Tart

Serves 8

Ingredients:

- 1 (9-inch) ready-to-bake prepared crust
- 1 (13-ounce) jar [Calef's Wild New Hampshire Blueberry Jam](#)
- 1 Tablespoon cornstarch

Crumb Topping:

- 1/4 cup flour
- 1/4 cup cane sugar
- 1/4 cup brown sugar
- 2 teaspoons cinnamon
- 5 Tablespoons butter

Directions:

1. Preheat oven to 400 degrees F.
2. Place crust in an 8-inch tart pan with a removable bottom. Press the crust to form the pan, trim excess dough around the top of the tart pan.
3. Heat jam over low heat and whisk in the cornstarch until combined. As soon as the cornstarch is incorporated spread the blueberry filling over the crust.
4. Combine the five crumb topping ingredients in a medium-size bowl. Pinch together the ingredients with your fingers until the mix resemble coarse crumbs. Sprinkle over blueberry filling.
5. Bake for 10 minutes at 400 degrees F. Reduce heat to 350 degrees F and bake an additional 15 minutes until the filling and topping bubbles and the tart crust is golden brown. Cool and serve warm or at room temperature with vanilla ice cream or sweetened whipped cream.



Jam Filled Hand Pies

Makes approximately 1 dozen hand pies

Ingredients:

For the filling:

- 1/4 cup [Calef's Strawberry Rhubarb Jam](#) (or any Calef's Jam)
- Granulated sugar to sprinkle on top of each pie

For the crust:

- 2 1/2 cups all-purpose flour
- 1 Tablespoon granulated sugar
- 1 teaspoon salt
- 1 cup unsalted butter, cold and cut into small pieces
- 1/2 cup plus 2 Tablespoons buttermilk

For the filling:

- 4 ounces Mascarpone or cream cheese, room temperature
- 1 egg yolk
- 2 Tablespoons granulated sugar
- 1 egg white plus 1 teaspoon water, whisked together

Directions:

1. Preheat oven to 375 degrees F. Line a rimmed baking sheet with parchment paper or grease.
2. For the crust, combine flour, sugar and salt in a food processor fitted with a steel blade. Add butter and pulse until it is the size of small peas. With machine running add buttermilk and pulse until dough forms a ball. Do not over mix. Wrap in plastic and chill for 30 minutes.
3. For the filling combine Mascarpone (or cream cheese), egg yolk and sugar and mix until uniform.
4. Roll dough 1/8-inch thick. Cut into 24 (3-inch) rounds. Place 12 rounds on prepared sheet.
5. Top with 1 teaspoon each of jam and filling. Brush edges with egg white mixture. Cut small cross in center of remaining pastry rounds. Place on top and crimp edges with a fork. Chill 10 minutes.

Brush tops with egg white mixture and sprinkle with sugar. Bake 20-25 minutes or until golden brown. Serve warm or at room temperature.



Raspberry Flaky Puff

Ingredients:

- 1 box frozen puff pastry sheets, thawed
- 1/2 cup Mascarpone cheese
- 2 teaspoons confectioner's sugar
- [Calef's Red Raspberry Jam](#)
- 1 egg plus 1 Tablespoon water
- Granulated or coarse baking sugar

Directions:

1. Preheat oven to 375 degrees F. Grease or line baking sheets with parchment paper.
2. Spread out each sheet of puff pastry on a floured work surface. Cut each sheet into 9 squares.
3. Mix together the Mascarpone cheese and confectioner's sugar. Spread a generous Tablespoon of Mascarpone mixture over 9 squares. Top Mascarpone with 1 generous teaspoon Red Raspberry Jam. With your finger wet the edges of each square with water. Lay another puff pastry square on top. Crimp edges with a fork or by pressing with your finger to seal edges. Prick with fork on top several times.
4. Whisk the egg and water and brush on each square. Sprinkle with sugar. Place on prepared baking sheet and bake 15 minutes or until golden brown and flaky. Serve warm or at room temperature.

Strawberry Sour Cream Tart

Ingredients:

Crust:

- 6 Tablespoons unsalted butter, melted, plus additional for greasing pan
- Flour for dusting pan
- 1 3/4 cups graham cracker crumbs
- 2 1/2 Tablespoons granulated sugar

Filling:

- 8 ounces cream cheese, room temperature
- 1/3 cup granulated sugar
- 1/2 cup sour cream
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon pure vanilla extract
- 1 quart fresh strawberries
- 1/2 cup [Calef's Strawberry Jam](#)

Directions:

1. Preheat oven to 375 degrees F.
2. Grease and flour a 9-inch tart pan with removable bottom.
3. Combine all crust ingredients in a bowl with a fork until well combined. Place crumb mixture in the tart pan and press with your fingers (or the back of a measuring cup) evenly and firmly onto the bottom and up the sides.
4. Place pan on baking sheet.
5. Bake the graham cracker crust until crust is firm to touch, about 8 minutes. Cool on rack.
6. Using an electric mixer beat cream cheese and sugar in a medium bowl until smooth. Beat in sour cream, lemon juice and vanilla.
7. Spread filling in cooled crust. Cover and chill until firm, at least 4 hours or overnight.
8. Arrange berries over filling.
9. Heat jam in a small saucepan or in the microwave until it is spreadable but not hot.
10. Drizzle jam over berries. Serve.

Wild New Hampshire Blueberry Cobbler

Old fashioned and delectable, this easily made dessert is memorable! Top with vanilla ice cream, yogurt or whipped cream.

Ingredients:

- Butter to grease pan
- 2 pints blueberries or mixed berries or 2 (14-ounce) bags frozen blueberries (not defrosted)
- Grated zest of 1 lemon
- 1 (13-ounce) jar [Calef's Wild New Hampshire Blueberry Jam](#)
- 1/2 teaspoon cinnamon
- 2 cups unbleached all-purpose flour
- 3 Tablespoons sugar
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1 stick unsalted butter, chilled and cut into pieces
- 1/2 cup half and half or light cream

Directions:

1. Preheat oven to 425 degrees F. Butter a 2-3 quart heavy baking dish.
2. Gently stir blueberries, lemon zest, Wild New Hampshire Blueberry Jam and cinnamon together in a bowl. Pour into prepared dish.
3. Combine flour, 1 Tablespoon of the sugar, baking powder and salt in a food processor and process briefly to blend. Add butter and pulse until mixture resembles coarse meal. Pour in half and half and pulse just until dough begins to pull together.
4. Remove dough from processor and knead briefly on a lightly floured surface to form a ball, adding more flour if dough is sticky. Break pieces of dough from ball and cover berries with slightly flattened pieces of dough in a "cobbled" irregular pattern. Sprinkle on remaining 2 Tablespoons of sugar.
5. Bake until crust is lightly browned and berries are hot, 25-30 minutes. Remove from oven and let stand for at least 15 minutes before serving. Serve with sweetened whipped cream, vanilla ice cream or yogurt.



Bread Pudding in Toast Cups

Makes 12

Ingredients:

- 9 pieces sliced bread, crust removed, roll or press bread flat (Cinnamon Raisin Bread works well)
- 4 large eggs
- 3/4 cup dark brown sugar
- 1/2 teaspoon salt
- 1 1/2 teaspoons vanilla
- 1 jar [Calef's Cranberry Chutney](#)
- 1 teaspoon cinnamon
- 1 Tablespoon brandy, cognac or dark rum, optional
- 3 cups half and half
- 3/4 pound day old bread, crust removed and cut into 1/4-inch cubes

Directions:

1. Preheat oven to 400 degrees F.
2. In a muffin tin (1/2-cup capacity) press a bread square in each space, allowing edges of bread to come up the sides of the muffin tin creating a cup.
3. Bake for about 10 minutes or until bread is brown and bread is dry to the touch.
4. When toast cups are done, remove from oven and lower heat to 350 degrees F.
5. In a bowl, combine eggs, brown sugar, salt, vanilla, Apple Cranberry Chutney, cinnamon and brandy. Whisk well to combine.
6. Add half and half and whisk until frothy.
7. Transfer custard to a 4-cup capacity measuring cup. There should be some custard and chutney pieces left in the bowl.
8. Place bread cubes into the bowl and toss with remaining custard.
9. Leave the toast cups in the individual muffin cups and distribute the bread cubes evenly among them.
10. Pour custard mixture over the bread cubes, filling about halfway.
11. Allow mixture to soak into bread cubes for about 1/2 hour, pressing occasionally to help absorb liquid.
12. Bake in a water bath until puffed and firm in the center about 40 minutes.



Summer Berry Pudding

Serves 6

Ingredients:

- 1-pound Pound cake, such as frozen pound cake (Brioche or Challah bread could be used instead)
- 1 jar [Calef's Triple Berry Jam](#)
- 1 cup water
- 1/2 pint fresh strawberries, sliced

Directions:

1. Slice pound cake into 1/4-inch slices. Using a round 2 3/4-inch cookie cutter cut 12 rounds. If pound cake slice is not big enough to form a complete round you can patch together the cake.
2. In a medium-size saucepan, heat the Mixed Berry Jam and water over medium heat. Stir until jam is melted, remove from heat and allow to cool slightly.
3. Place 2 Tablespoons of jam mixture in the bottom of 6 (4-ounce) ramekins. Place one pound cake round in each ramekin. Drizzle with jam. Evenly spread the strawberries over jam. Place the remaining pound cake rounds over strawberries. Drizzle remaining jam over cake. Wrap and refrigerate ramekins at least 4 hours up to overnight before serving.
4. Garnish with sweetened whipped cream, mint leaf and blueberries