

Nectarine Maple Vanilla Butter - A Sweet & Silky Summer Spread

Nectarine Maple Vanilla Butter: Elegantly Fruity & Homemade Indulgence ???



TIME
20 min

METHOD
Slow cooker

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INGREDIENTS

- 5 lb nectarines, pitted and coarsely chopped
- 2 Tbsp lemon juice (brightens flavor and ensures safe acidity)
- 1 cup water
- ¾ cup maple syrup (adjust if your nectarines are extra sweet)
- 2 vanilla beans, split and scraped (pods reserved for simmering or infusing sugar later)

Step-by-Step Instructions:

1. Simmer Nectarines:
2. Puree Smooth:
3. Slow Cooker Transformation:
4. Cook Down:
5. Jar and Preserve:

Tips for Perfect Results:

Ripe nectarines are key: Look for richly colored, slightly soft fruit for maximum flavor.

Adjust sweetness thoughtfully: Taste when it's near steaming hot-heat dulls sweetness, so you might tweak the maple syrup slightly.

Monitor thickness: Don't overcook in the slow cooker-stop when it's thick enough to mound on a spoon.

Reuse the pods: Dry and use them to flavor sugar in a jar-zero waste!

Serving & Storage Suggestions:

Spread it: On toast, biscuits, English muffins,

pancakes, or waffles.

Swirl it: Into yogurt, oatmeal, or ricotta for a dessert-like treat.

Gift it: Package in small jars with ribbons for a seasonal hostess gift.

Shelf life: Canned butter is good for up to 12 months. Once opened, refrigerate and enjoy within 2-3 weeks.

Variations to Explore:

Stone fruit mix: Try peaches or plums for a summer blend.

Spice it up: Add a pinch of cinnamon or ginger for warmth.

Lighter cook time: Finish reduction on the stovetop in a saucepan if short on time-just stir constantly.

Final Thoughts:

DIRECTIONS

1. **Simmer Nectarines:** Combine nectarines, lemon juice, and water in a saucepan. Cover and simmer over medium heat, stirring often, for 10-20 minutes, until the fruit is soft and fragrant.
2. **Puree Smooth:** Blend the softened mixture until silky-use a high-power blender or immersion blender for the best texture.
3. **Slow Cooker Transformation:** Transfer the puree to a slow cooker. Stir in maple syrup and vanilla bean seeds. Tuck in the spent pods for additional vanilla depth-or save them to flavor sugar later!
4. **Cook Down:** Set the slow cooker on high, uncovered. Stir periodically. Depending on your device and the water content, it will take about 3-5 hours to thicken into a velvety butter consistency.
5. **Jar and Preserve:** Pour hot butter into sterilized jars, leaving about ... inch headspace. Process in a boiling water bath for 10 minutes, adjusting for your altitude. Cool and label.
6. **Tips for Perfect Results:** Ripe nectarines are key: Look for richly colored, slightly soft fruit for maximum flavor.
7. **Adjust sweetness thoughtfully:** Taste when it's near steaming hot-heat dulls sweetness, so you might tweak the maple syrup slightly.
8. **Monitor thickness:** Don't overcook in the slow cooker-stop when it's thick enough to mound on a spoon.
9. **Reuse the pods:** Dry and use them to flavor sugar in a jar-zero waste!

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15. **Spice it up:** Add a pinch of cinnamon or ginger for warmth.
16. **Lighter cook time:** Finish reduction on the stovetop in a saucepan if short on time-just stir constantly.
17. **Final Thoughts:** This Nectarine Maple Vanilla Butter is a celebration of summer's bounty turned into a silky, usable preserve. It's elegant enough for weekend breakfasts and practical enough for meal-prep menus. If you try it, I'd love to hear how you enjoy it-and if you whipped up extra to gift!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/nectarine-maple-vanilla-butter-a-sweet-silky-summer-spread/>