

## Blueberry Pear Pâte de Fruits

<http://userealbutter.com/2014/01/15/blueberry-pear-pate-de-fruits-recipe/>  
based on [this recipe](#)

2 lbs. anjou pears  
1 lb. blueberries, fresh or frozen  
3 cups sugar, divided  
1/2 cup water  
6 oz. liquid pectin (2 3-oz. pkgs)  
3 tbsps fresh lemon juice  
extra sugar for coating

Line an 8-inch square baking pan with parchment paper (I layered with two sheets that overlapped at the base). Wash, peel, halve, core, and slice the pears into quarters. Stir the pears, blueberries, 2 cups of sugar, and water together in a medium saucepan over medium heat. Reduce to a simmer and cook for 20 minutes until the pears are tender. Cool the fruit a little and then purée the mixture until smooth. Return the purée to a large saucepan and add the pectin, lemon juice, and 1 cup of sugar over medium heat. When the purée begins to bubble, reduce the heat to a low simmer and stir often until the mixture becomes thick (about an hour). Pour the purée into the baking pan, smoothing the top surface as best you can, and let it cool for an hour. You can cover it with plastic wrap and refrigerate it for up to 2 weeks. When ready, turn the pâte de fruit out on a cutting board and cut with a knife or with cutters. If your fruit jellies are on the wet side, you can let them dry on a cooling rack for a day, otherwise roll the pieces in sugar. Makes 64 1-inch squares.