

Peach Pâte de Fruits

<http://userealbutter.com/2019/09/04/peach-pate-de-fruits-recipe/>
modified from [this recipe](#)

1+ lb. peaches, peeled, pitted and cut into chunks (to yield 2 cups or 16 oz. of peach purée)
2 tbsps fresh lemon juice
2 cups granulated sugar
pinch of salt
3 oz. liquid pectin (I used Certo brand)
extra granulated sugar for coating

Line an 8-inch square pan with parchment paper that covers two of the sides (crease the paper where the pan's sides meet the base). I used tape to keep the edges in place. Purée the peach flesh until smooth. Stir the peach purée, the lemon juice, sugar, and salt together in a medium to large heavy-bottomed saucepan. Bring the mixture to a boil over medium-high heat while periodically stirring and monitoring the temperature with a candy thermometer. When the temperature reaches 220°F (203°F at 8500 ft. elevation*), let it boil at that temperature for 3 minutes. Stir in the pectin and let boil for another minute. Remove from heat and pour the peach mixture into the pan. Let set overnight on the counter (if it doesn't set, try putting it in the refrigerator). When the candy is cohesive and firm, carefully lift it out of the pan by the edges of the parchment paper. I wouldn't invert it because the top of mine was sticky enough to adhere to anything it touched (and then tear apart when you tried to remove it). Use a lightly greased knife for each slice and clean the blade after every cut. Cut into 1-inch square pieces and roll each candy in granulated sugar. Makes 64 pieces. Store in an air-tight container for up to a week. Refrigerate if ambient air temperature is warm.

* If candymaking at elevation, you can adjust your target temperature using this calculation: reduce the target temperature by 1°F for every 500 feet above sea level. For example, I am 8500 feet above sea level which equates to 17°F ($8500/500 = 17$), which I subtract from the sea level temperature of 220°F to get 203°F as my adjusted target temperature.