

Blackberry Recipes

Blackberry Cobbler

Boil 1 quart blackberries, 1 cup sugar, and enough water to make the berries juicy, for 10 minutes. Melt 1 stick margarine in 9x13" inch baking dish in oven, until margarine is lightly browned.

Combine:

1 cup milk

1 cup sugar

1 cup self-rising flour

Beat hard until lumps are gone. Pour batter over melted margarine. Bake 5-10 minutes in 450 degree oven. Then pour over berries over batter and bake 10-15 minutes longer or until cobbler is browned.

Freezer Blackberry Jam

2 ¾ cups frozen blackberries

3 cups sugar

1 (1 ¾ ounce) package powdered pectin

¾ cup water

Combine blackberries in a 2-quart casserole; microwave at MEDIUM (50% power) for 4 to 5 minutes, stirring after half the defrosting time. Stir again; let stand 5 minutes. Add sugar to berries; let stand 20 minutes, stirring occasionally. Combine pectin and water in a 4-cup glass measure, stirring well. Microwave on HIGH for 2 -2 ½ minutes or until boiling. Boil for one minute, stopping and stirring after 45 seconds. Stir well again and pour pectin mixture over the fruit. Stir 3 minutes. Pour into sterilized jelly jars or frozen food containers. Cover with lids, and let stand at room temperature for 1-2 hours or until jellied. Store in freezer up to 1 year or refrigerate up to 3 weeks. To serve, remove and allow to come to room temperature.

Yields 4 ¾ cups.