



Bramble Jelly

900g blackberries
900g apples, windfalls
are fine.

granulated sugar
(the amount depends on
how much juice is extracted)
water.

Wash the blackberries. Wash and roughly chop the apples, no need to peel or core.

Place in a large deep heavy bottomed saucepan and add water to cover half of the fruit. Simmer gently until soft and squishy.

Pour into a jelly bag and leave overnight.

Next day measure the juice and add 454 g sugar to 570 ml of juice. Bring slowly to the boil then boil rapidly for 5-10 minutes until setting point is reached.

Pour into warm sterilised jars and seal.

