



## UCCE Master Food Preservers of El Dorado County

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*Preserve today, Relish tomorrow*

### Blackberries In Framboise

*Framboise is a raspberry brandy with an irresistible aroma. It infuses these blackberries with delectable flavor, while cinnamon and nutmeg add an enticing hint of spice.*

Yield: about four 8 oz jars

6 cups blackberries, divided  
3 Tbsp and 2 cups water  
2 cups sugar  
1 cinnamon stick (about 4 inches), broken into pieces  
1 Tbsp grated lemon zest  
½ tsp fresh grated nutmeg  
½ cup Framboise or other raspberry liqueur

Place 2 cups of blackberries in a stainless-steel saucepan. Using a potato masher, crush slightly. Add 3 Tbsp. water. Cover and boil gently over medium-low heat until fruit is soft, about 2 minutes. Strain through a dampened jelly bag or a strainer lined with several layers of dampened cheesecloth set over a glass measure to collect ½ cup blackberry juice.

Combine sugar, cinnamon stick pieces, lemon zest, nutmeg and 2 cups water in a large stainless-steel saucepan. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat and boil gently for 5 minutes. Strain and return syrup to saucepan. Add blackberry juice, remaining blackberries and Framboise. Bring to a boil over medium-high heat, stirring constantly but gently so as not to crush blackberries.

Pack hot blackberries into hot jars leaving ½ inch headspace, using a slotted spoon. Ladle hot syrup into hot jars to cover the berries, leaving ½- inch headspace. Remove air bubbles and add more hot preserves if needed. Wipe jar rims clean. Place lids and rings on jars, tightening rings finger tight.

Process 8-ounce jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. for 10 minutes, 1001-6000 ft for 15 minutes, above 6000 ft. for 20 minutes.

Before removing the canner lid, wait 5 minutes then remove jars, cool 24 hrs, remove rings and clean jars, label, and store.

Source: *Ball Complete Book of Home Preserving, 2006*

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