

# Blackberry & apple (seedless) jam

It's a wonderful thing that just as blackberries are glistening in the hedgerows, begging to be picked, the first windfall apples are looking for a home. A marriage made in heaven! The whole house fills with that wonderful blackberry smell.

My Mum used to make pounds of this jam every autumn. Cook the berries as soon as you get them home, but you can then wait a day or two to make the jam. Allow yourself a couple of hours and enjoy the process!

The smooth jelly-like jam really repays the effort of sieving out the pips..

## What you need

- Blackberries
- Apples (cookers or eaters or a mix) - roughly the same amount as blackberries (you are going to weigh them later)
- Preserving sugar
- A preserving pan or other large wide pan
- 2 saucepans with lids
- A heatproof pouring jug
- Clean empty jam jars, ideally with lids
- Wax discs and cellophane covers, or some cling film. Elastic bands if your jars have no lids.



## Method

1. Pick the blackberries, rinse in cold water, drain nearly all the water off and heat in a pan with a lid over a gentle heat until boiling, stir then allow to simmer 10 minutes.
2. Meanwhile peel, core and chop the apples, cutting out any bruised bits. Eating apples will keep their shape so cut into tiny chunks. Cookers will disintegrate so size doesn't matter. Add 1" of water to them in another pan, cover and simmer over low heat until soft.
3. Rub the blackberries through a metal sieve and discard the pips. This is hard work!
4. Weigh the empty preserving pan. Add the blackberry puree and weigh again. Add cooked apples in the ratio of blackberries 3:2 apples.
5. Add  $\frac{3}{4}$  lb of sugar for every 1lb fruit pulp. Bring to a boil in the open pan, stirring constantly, then turn down the heat and leave at a gently rolling boil for 15 minutes.
6. Meanwhile sterilise the jars & lids by filling them with boiling water from the kettle.
7. After 15 minutes start testing the jam by adding a spoonful to a cold plate. If a skin forms the jam is ready. If still very runny, continue to boil and test every few minutes. Don't overboil or it will be too solid!
8. Remove from the heat and allow to rest for a few minutes while you empty the hot water from the jars. With a ladle, fill a heatproof jug with jam and pour into the jars.
9. Working quickly, top the jam with wax discs if you have some, dip one side of a cellophane cover in water then stretch it over the top of the jar (cling film doesn't need to be wetted). Either secure with an elastic band or screw the screw-top lid on.
10. Allow to cool then label.