

# Blackberry Pie Filling

We are so appreciative that our blackberries are doing better each year. We've been able to propagate a few plants and start new rows. But this means that we have to find new recipes. Just because we can grow them, doesn't mean we're used to cooking with them. This recipe, like many blackberry recipes, has a deep, rich flavor that can't be imitated.

Nana uses the pie filling when making cobbler, pie, or dump cake.

## Ingredients

6 cups fresh blackberries  
¼ cup water  
¾ cup sugar  
¼ teaspoon salt  
1 tablespoon corn starch  
2 tablespoons lemon juice  
2 teaspoons vanilla



## Instructions

- ❖ Place blackberries in a saucepan. Add water, sugar, and salt.
- ❖ Stir over medium heat until the berries begin to pop and release their juices, about 6-7 minutes. Once this happens, reduce the heat to low.
- ❖ Whisk together the corn starch and lemon juice to make a slurry.
- ❖ Slowly stir the slurry into the blackberries.
- ❖ Cook and stir for 3-5 minutes until the sauce thickens.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8