



HIGH GROVE CHESTNUT & BERRY FARM

227 Mt Stanley Rd
Stanley Victoria 3747

Tel +61 3 5728 6526

Fax +61 3 5728 6708

info@higrove.com.au

Blackberry Jam

Ingredients: 3kg (6lb) blackberries (not overripe)
Juice of 2 lemons or 5ml of citric
or tartaric acid
50ml water
3kg (6lb) sugar
a knob of butter



Place the blackberries in a preserving pan with the lemon juice (or acid) and water. Simmer very gently for about 30 minutes or until the blackberries are very soft and the contents of the pan well reduced. Remove from the heat, add the sugar, stir until dissolved then add the knob of butter, bring to the boil and boil rapidly for about 10 minutes, stirring frequently. Test for a set, and when setting point is reached, take the pan off the heat and remove any scum with a slotted spoon. Pot and cover the jam as usual. Makes about 10lb

Brambleberry Muffins

(Annette Salatheils recipe)

Ingredients: 90g butter
2/3 cup of sugar
1 egg
2 cups self raising flour
1 pinch salt
1 cup berries (sliced)
1 cup milk



Cream butter and sugar until light and fluffy. Add egg and beat well. Sift flour and salt. Fold into the butter mixture. Stir until the mixture is just combined. Fold in the berries. Fill the greased muffin tins 2/3 full. Bake in hot oven 400°F (200°C) 20 – 25 minutes or until golden brown. Makes 12

