

Blackberry, apple and Elderberry Jelly

Weigh 6 lbs (2700g) of fruit. Add blackberries to a large pan. Take the berries of the elderberry stalks using a fork, add to the pan. Chop the apples and cut into quarters (no need to peel or core), add to the pan. Pour over 1 pint (575ml) of water. Cook gently until all the fruit is soft. Pour liquid through a sieve. For every 1 pint (575ml) of water add 1lb (450g) of sugar.

Stir and cook gently until the sugar is dissolved. Bring to a rolling boil and test for setting (add some liquid to a cold plate and check for setting. This takes between 5 and 10 minutes. Bottle and seal.