

# Blackberry Lavender Jam

Poetry & Pies

**total time:** 15-20 minutes

**yields:** about 1 cup

## Ingredients

- 12 ounces fresh blackberries, rinsed
- $\frac{1}{3}$  cup (113g) honey
- 1 tablespoon (14 g) lemon juice
- 1 teaspoon dried culinary lavender
- 1 tablespoon (14g) cornstarch (optional, for a thicker jam)



## Instructions

1. Combine all ingredients except for cornstarch in a medium saucepan. Cook over medium heat, stirring occasionally and adjusting heat to keep it at a good simmer but not a boil.
2. If you want a thicker jam to use as a cake filling or thin layer in a pie, remove about 2 tablespoons of the juice early on once it becomes somewhat liquid. It's best to do this before the jam is done, so you get the thinner juices. Reserve this for later.
3. When the berries begin to break down, you can help them along by crushing them with a wooden spoon or spatula. A potato masher would probably also work, but I've never tried because I'm lazy and don't want more dishes.
4. Once the blackberries are about halfway broken down and it's just starting to resemble a really chunky jam, taste to see if it needs more honey or lavender. It's best to add more to taste earlier on, but I wouldn't recommend more than 2 teaspoons lavender unless this will be going into another recipe that will dilute the taste. Honey can be added in up until the end.
5. If you want a thicker jam (like that pictured here), whisk 1 tablespoon of cornstarch with the reserved blackberry juice until smooth. Add to the pot after 5-10 minutes of cooking, when the berries are mostly broken down but clearly still need a few minutes

of cooking. Stir until well blended and continue cooking until thickened, but no more than 10 minutes (the cornstarch can break and cause the jam to separate if heated too long). It will thicken slightly as it cools.

6. If not using cornstarch, simply cook until blackberries are fully broken down and the consistency of jam. It will thicken slightly as it cools.
7. If desired, strain through a fine mesh sieve.

*Enjoy!*

*Jam can be stored in the fridge in an airtight container for about a month, or frozen for up to 3 months (depending on your freezer).*