

Blackberry brandy



What you need

- 1 bottle of brandy
- Enough blackberries to half fill a bottle
- Cloves
- Cinnamon to taste
- 90g sugar
- 1 bottle with a screw cap



How to make

Crush the blackberries lightly in a glass bowl.

Half-fill the bottles with the crushed blackberries.

Add the cinnamon, cloves and sugar then fill the bottle with brandy.

Screw the cap on tightly and leave for 3-4 months. Shake the bottle every day for 2 weeks and then once a month afterwards.

You now have the choice of straining your blackberry brandy into another bottle, or keeping the fruit in the bottle as a talking point.

Enjoy!

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