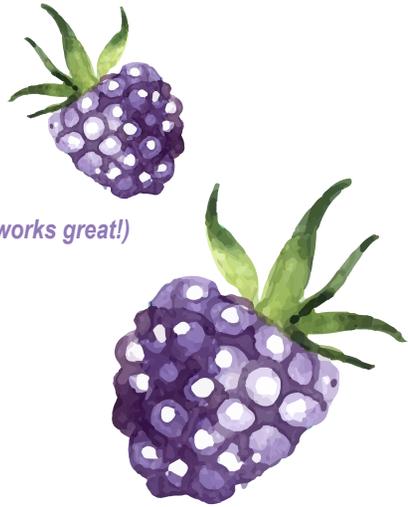


Blackberry-Peach Cobbler Bars

2 cups firmly packed light brown sugar, divided
3 Tablespoons cornstarch
1 teaspoon ground cinnamon
5 cups fresh peaches, peeled and diced
3 cups of fresh blackberries
2 tablespoons bourbon (*Starlight Distillery bourbon works great!*)
3 cups all-purpose flour
1 cup old-fashioned oats
1 1/2 teaspoons baking powder
1 teaspoon salt
2 sticks cold butter, cubed
1 large egg
1/2 cup sour cream
1 1/2 teaspoons vanilla extract



Preheat oven to 350°.

Line a 13 x 9-inch baking pan with aluminum foil; spray with nonstick baking spray with flour. Set aside.

In a large bowl, stir together 1 cup brown sugar, cornstarch, and cinnamon. Stir in peaches and bourbon and blackberries until combined.

In another large bowl, whisk together remaining 1 cup brown sugar, flour, oats, baking powder, and salt. Using a fork or pastry blender, cut in butter until crumbly. In a small bowl, whisk together egg, sour cream, and vanilla until smooth. Add egg mixture to flour mixture, stirring until combined.

Press three-fourths of flour mixture into bottom of prepared pan. Stir fruit mixture; spread evenly in pan. Sprinkle with remaining flour mixture.

Bake 45 to 55 minutes, or until bars are set and golden brown. Cover pan with foil to prevent overbrowning during last 10 – 15 minutes of baking time if needed. Allow bars to cool and cut into squares.

Blackberry Cream Cheese Spread

8 ounces cream cheese
1 teaspoon vanilla extract
1/8 cup granulated sugar
Zest of one lemon
1/2 pint fresh blackberries

In the bowl of an electric mixer, whip the cream cheese until soft and fluffy. Beat in the vanilla, sugar and lemon zest.

Slightly crush some of the blackberries to create a little sauce. Doing this will give the cream cheese a delightful purple colour. Remove the bowl and gently fold in the blackberries.

Store in mason jars for 1-2 weeks.

Smear it on warm pancakes, biscuits, bagels, toast or a croissant.

Blackberry Upside-Down Almond Skillet Cake

1/4 cup butter
1 cup + 2 Tablespoons sugar
3 eggs
1/2 teaspoon almond extract
1 1/2 cups cake flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup + 2 Tablespoons whole buttermilk
2/3 cup sliced almonds
1/4 cup butter, melted
3/4 cup light brown sugar, divided
1 pint fresh blackberries

Preheat your oven to 350°F and spray a 10-inch cast iron skillet with nonstick spray with flour. Beat the butter until creamy. Add the sugar and beat until fluffy. Add the eggs and almond extract and beat to combine. Gradually add in 1/3 of the cake flour, baking powder, and salt with 1/2 of the buttermilk. Mix and add 1/3 of the flour and remaining buttermilk, mix and then add the remaining flour until just combined. Stir in the almonds by hand.

Pour the melted butter into the skillet and stir in the brown sugar. Add the blackberries and pour the batter over the blackberries.

Bake for 40 to 45 minutes and test doneness with a toothpick. Let cool in the skillet for 30 minutes, then invert it onto a plate and let cool completely. Slice and serve.

Blackberry Chipotle Barbecue Sauce

1 cup fresh blackberries
2 chipotle chiles in adobo, plus 1 Tablespoon sauce
2 Tablespoon molasses
1/4 cup brown sugar
1 cup ketchup
1 1/2 teaspoon liquid smoke
2 Tablespoon red wine vinegar

In a foodprocessor, add the blackberries, chipotles, and adobo. Process until smooth. Pour blackberry mixture into a small saucepan and add remaining ingredients. Bring the mixture to a simmer and reduce by 1/3 until slightly thickened.

**Great with grilled pork loin.*



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*Blackberry
Recipes*