

# Blackberry Filling Recipe

Makes about 1 ½ cups

Be sure to start this recipe early since it needs 8 hours of chilling before using. You can also increase the amount of sugar in this recipe if you desire a sweeter filling.

## Ingredients:

1 (16 oz) bag of no sugar added frozen blackberries, thawed

½ cup granulated sugar

¼ cup unsalted butter

2 ½ Tbsp. cornstarch

2 egg yolks

## Instructions:

1. Stir blackberries and sugar together. Let stand for 1 hour.
2. Puree berry mixture in a blender or food processor until smooth.
3. Pour mixture through a fine mesh strainer into a bowl. Use a spatula to smash the juice through the strainer. Discard the solids.
4. Pour juice into a pot and add butter, cornstarch and yolks. Cook over medium-low heat until thick and bubbly, approximately 10-12 minutes. Stir the mixture often to keep it from burning.
5. Allow mixture to cool in pot then place in a bowl, cover and refrigerate for 8 hours.