

AMISH COOKING *from* QUILT COUNTRY

From the Kitchen of: Marcia Adams

serves 10



Blackberry Roll

"This is a different summer dessert - not too sweet but very satisfying. Blackberries are rolled into a cheese pastry dough, and the jelly roll is baked unsliced. Serve warm in bowls and pass the cream. It is also good cold."

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| 2 cups all-purpose flour | 2 ¹ / ₂ cups fresh blackberries, or |
| 4 teaspoons baking powder | 1 12oz package frozen berries |
| 1/2 teaspoon salt | 1/2 cup plus 2 tablespoons granulated sugar |
| 1/4 cup (1/2 stick) cold butter | 1/4 cup brown sugar |
| 1 cup grated sharp cheddar cheese
(not processed) | 1/2 teaspoon grated nutmeg |
| 3/4 cup milk | Heavy (whipping) cream |

Preheat oven to 350° F. In a mixing bowl, or food processor bowl, mix together the first 4 ingredients until butter is worked into fine crumbs. Blend in the cheese and then the milk; do not overmix. Roll the dough out lightly into a 10 x 12-inch rectangle, about 1/3 inch thick. Sprinkle the blackberries on top, then add 1/2 cup of the granulated sugar, the brown sugar, and the nutmeg.

Starting from the long edge, roll up dough like a jelly roll, and transfer to a greased baking sheet, placing it seam side down.

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Over ...

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Blackberry Roll continued ...

Pinch the ends together and fold under. Pat the roll into a tiny bundle and sprinkle the 2 remaining tablespoons of sugar on top. Bake for 45 minutes, or until roll is golden brown. Slice and serve warm in bowls with cream.



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