



Thornless Blackberries

Thornless blackberries are perfect for homeowners to produce fruit in containers or in the garden. Blackberries are a native crop to many areas of the United States and are adapted to a wide range of environments. Unlike many fruit crops, blackberries can be grown with little to no pesticide use in the home garden and require fewer inputs in commercial production.

Plant Highlights

- Thornless, erect and semi-erect
- High yields
- Low chill
- Floricane (fruits on 2nd year wood)

Blackberry Varieties

Ouachita: Medium size plump berries, great hardiness and disease resistance.

Natchez: Blackberry 'Natchez' produces an impressive large fruit. This University of Arkansas hybrid is well known for early ripening date, consistent yields, and highfruit quality. 'Natchez' shows resistance to the fungal disease double blossom/rosette which hurt production in the South.

Osage: Consistently good flavor, even when other cultivars were lacking; consistently high yields; excellent storage potential for the shipping market. Intended to complement Ouachita for the mid-early season and allow more variety diversity for growers

FEATURES:

- Low Chill
- Self-fertile
- Easy to Grow
- Fast Growing

EXPOSURE:

- Full Sun

SOIL MOISTURE:

- Moist, Well-Drained

CHILLING REQUIREMENT:

- 200 Hours
- 300 Hours

BLOOMS:

- Spring

FOLIAGE COLOR:

- Green

FRUITING SEASON:

- Summer

FLOWER COLOR:

- White

FRUIT QUALITIES:

- Firm
- Good Flavor
- Medium

Blackberry Cobbler

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Prep Time: 15 min

Cook Time: 1 hr 0 min

Level: Easy

Serves: 4 servings



Ingredients

- 1/2 stick butter, melted, plus more for greasing pan
- 1 1/4 cups plus 2 tablespoons sugar
- 1 cup self-rising flour
- 1 cup whole milk
- 2 cups fresh (or frozen) blackberries
- Whipped cream and/or ice cream, for serving

Directions

- 1) Preheat the oven to 350 degrees F.
- 2) Grease a 3-quart baking dish with butter.
- 3) In a medium bowl, whisk 1 cup sugar with the flour and milk. Whisk in the melted butter.
- 4) Rinse the blackberries and pat them dry.
- 5) Pour the batter into the baking dish.
- 6) Sprinkle the blackberries evenly over the top of the batter.
- 7) Sprinkle 1/4 cup sugar over the blackberries.
- 8) Bake until golden brown and bubbly, about 1 hour.
- 9) When 10 minutes of the cooking time remains, sprinkle the remaining 2 tablespoons sugar over the top.
- 10) Top with whipped cream or ice cream . . . or both!