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# Flaming Blackberries

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 6

**1 bag (20 ounce) frozen blackberries**

**1/4 cup sugar**

**1/4 cup Grand Marnier**

**2 to 3 tablespoons Cointreau**

**1/4 cup brandy**

**1 quart vanilla ice cream**

Place the frozen berries in a flat chafing dish and sprinkle with sugar. Allow them to thaw.

When ready to serve, heat well letting the sugar dissolve.

Add the Grand Marnier, and Cointreau. Simmer over the flame until transparent. Pour the brandy evenly over the berries and heat. Tip the dish so that the flame will ignite the brandy.

Spoon the flaming blackberry mixture over ice cream which has been placed in individual bowls.

## Dessert

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*Per Serving (excluding unknown items): 315 Calories; 10g Fat (33.9% calories from fat); 3g Protein; 39g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 71mg Sodium. Exchanges: 1/2 Fruit; 2 Fat; 2 Other Carbohydrates.*