Blackberry Cobbler Old Fashioned

Ingredients

2 oz. Bourbon

.5 oz. Blackberry Cobbler Syrup

2 Dashes Black Walnut Bitters

1 Dash Angostura Bitters

Instructions

Step 1 – 1. Add bourbon, blackberry cobbler syrup, black walnut bitters, and Angostura bitters to a mixing glass.

Step 2 – 2. Fill with ice.

Step 3 – 3. Stir for 20–25 seconds until well chilled.

Step 4 – 4. Strain over a large clear ice cube in a rocks glass.

Notes

Blackberry Cobbler Syrup
1. Combine blackberries, water, brown sugar, maple syrup, cinnamon sticks, vanilla, and nutmeg in a saucepan.
2. Bring to a gentle simmer.
3. Cook for 15–20 minutes, lightly crushing the berries.
4. Remove from heat and allow to steep for 20 minutes.
5. Fine strain and refrigerate.

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