English Summer Pudding
Ingredients

2 tbsp. water

1 tbsp. cream or half and half

5 oz. sugar
6 oz. thin sliced white bread with crust removed

Whipped cream
Berries of your choice, but they should be strong in flavor and color blueberries, strawberries, raspberries, or blackberries. Use a combination of them for a real treat.

Stir water and sugar together and bring to a boil. Add the berries and cream and stew until they are softened but still have their shape.

Line a pudding bowl with thinly sliced pieces of white bread on bottom and up the sides.
Fill with the fruit and then cover with additional bread slices.

Refrigerate overnight and then the next day you turn it over on a dessert plate and top with whipped cream.

