

Summer Pudding by Celia Bloor

This is my all time favourite and so easy. You can use any mixture of fruit available such as red and blackcurrants, bilberries and raspberries.

Put 2 tbsp water with 150g sugar and bring to the boil. Add about 500g of fruit and stew gently until tender.

Line a pudding basin with thin slices of bread overlapping to avoid gaps. Brown or white bread can be used. Pour in the stewed fruit and cover with more slices of bread. Place a saucer with a weight on top and leave for several hours. Turn out and decorate with cream or ice cream.