

Summer Pudding



Ingredients

- 1250g (12oz) of berries (these could be blackberries, redcurrants, strawberries, raspberries etc)
- 175g sugar
- 7 slices of bread
- 9 tps / 3 tbsp water

Equipment

- A sieve
- 2 bowls
- Teaspoon or tablespoon
- Scales
- Saucepan
- Wooden spoon
- Clingfilm
- A knife (ask your adult first)

Summer Pudding - Method



- Wash your fruit
- Put the water and sugar into a pan and gently heat until the sugar dissolves
- Bring to the boil for 1 minute
- Add your fruit to the pan and cook on a low heat for 2-3 minutes



- Put a sieve over a bowl and tip the fruit (and juice) into it
- Cut the crusts off the bread
- Put the one piece of bread into the empty bowl and push it to the bottom



- Use more of the bread to cover the inside of the bowl



- Spoon the berries into the middle of the bowl (on top of the bread)



- Put rest of bread on top of the berries
- Pour the remaining juice into a jug



- Cover pudding with clingfilm and weigh down with a plate and some cans
- Chill over night



- To serve remove the clingfilm and flip onto a plate



- Pour the remaining juice over the top of the pudding