

Red Berry Pudding

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30 minutes to prepare serves 4-6

INGREDIENTS

- 1 cup strawberries, hulled and quartered
- 1 cup blackberries
- 1 cup raspberries
- 1 cup cherries, seeds removed
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ cup water, divided
- 4 tablespoons cornstarch
- 1 tablespoon fresh lemon juice
- 1 cinnamon stick
- 1 teaspoon vanilla extract

PREPARATION

1. Add fruit, sugar, and $\frac{1}{2}$ cup water to a saucepan and set heat to medium. Stir frequently until mixture comes to a boil. Drop cinnamon stick into mixture and stir to release flavor. Reduce heat and allow fruit to simmer and break down.
2. Stir in vanilla extract. Whisk together cornstarch and $\frac{1}{4}$ cup water (or juice) and stir to combine with fruit mixture. If needed, add more water (or juice) if compote becomes too thick.
3. Turn off heat and remove cinnamon stick. Stir in 1 tablespoon lemon juice.
4. Pudding may be served warm or cold, and topped with whipped cream or fresh sweet cream.

Recipe adapted from International Dessert Blog

SOURCE : 12tomatoes.com