

## **Boysenberry and Apple Summer Pudding**

### **Ingredients**

250 gm dessert apples, peeled, cored and cut into chunks

250 gm boysenberries

8 slices wholemeal bread from a medium sandwich, crusts removed loaf

### **Method**

Place a 900ml (1½ pint) pudding basin upturned on greaseproof paper, draw round it and cut out a circle of paper that fits just inside the rim of the basin.

Put the apples, boysenberries and 4 tablespoons of water in a saucepan, cover, and cook over a gentle heat for about 10 minutes until the apples are just cooked, but not mushy.

Meanwhile line the base and sides of the pudding basin with 6 slices of the bread.

Transfer the fruit and juice to the bread lined pudding basin. Top with the remaining slices of bread. Cover the pudding basin with the greaseproof paper circle.

Place a saucer on top and weigh it down with a heavy can so the fruit juice will soak into the bread.

When cold, transfer the pudding to the refrigerator and chill for at least 2 hours, or preferably overnight.

To service, remove the weight, saucer and greaseproof paper, cover the pudding basin with serving plate and invert it to un-mould the pudding.