

Cooking Country



Sherry Matney

The kids have graduated so, I guess, summer is officially here. At least it will be after Memorial Day next week. That means its time for my annual respite from Cooking Country during the hot months of summer. But before I go lets do one more column on blackberries. The first round of wild blackberries is about done but the second is almost ripe and is extremely prolific this year. Fortunately we have tame blackberries that are just as prolific and are just beginning to ripen. I am hoping to put up several quarts in the freezer this year. Several years ago a precious friend made this recipe for Paul and me for a dinner at her house. It is probably my favorite blackberry recipe of all time. I have printed it before but it is so worth re-printing. Be sure to clip

it and put it among those recipes that you are saving for "someday".

Blackberry Bread Pudding — Betty Henson Reeder

1 or 2 loaves of fresh white bread

You may use a 9x13" pan or individual large muffin pans. (These make very pretty servings.)

Trim bread edges for the large pan and line the bottom of pan with squares after it has been sprayed with nonstick oil. Use 2 layers of bread.

For large muffin pan, spray with non-stick oil, and cut circles from fresh bread with biscuit cutter and line muffin pans. Place 2 layers of bread.

Custard Mixture

1 ¾ cups sugar
4 large eggs
1 can Evaporated milk
1 cup half & half milk
1 cup whole milk
2 tbsp. vanilla

Blackberry Sauce

2 cups fresh or frozen blackberries
1 cup sugar
1 cup water mixed with 1 tbsp. flour
Cook until sauce thickens.

Pour Custard Mixture for bread pudding over till bread soaks it up.

Add 1 large spoon-

ful of Blackberry Sauce to the top of each muffin pan or lightly cover the bread in the sheet cake pan with the blackberry sauce.

Add one more layer of white bread to muffin cups on top, or another layer of bread on the sheet cake pan. Pour remaining custard mixture over the top of bread.

Bake in oven at 350 degrees approximately 30 minutes. Watch for pudding to rise and lightly brown on top. Remove from oven. Pudding will settle some after removing from oven. Wait 10 minutes and invert the muffin pan or wax paper allowing the individuals to cool.

Vanilla Sauce

1 cup sugar
3 tbsp. flour
2 cups whole milk
½ cup half & half
1 tsp. vanilla
2 tbsp. butter
1 egg beaten

Mix sugar, flour, stir in milk. Cook slowly, stirring and add beaten egg. Mix quickly. Cook until thick and creamy. Remove from heat and add butter. Cool or serve warm over pudding.

Pour warm Vanilla Sauce over each to serve.