

FOREST FRESH ALASKA

Salmonberry Pudding



PREP TIME
2 minutes

COOK TIME
10 minutes

READY IN
15 minutes



SERVINGS
2-4

FOREST
INGREDIENTS
Salmonberries

Ingredients

4-6 cups of salmonberries or frozen mixed berries

¼ cup flour of choice

⅓ cup water

2-4 Tbsp honey

Steps

- Pour fresh or frozen berries into a large saucepan. Heat to boiling, stirring occasionally.
- While berries are simmering whisk flour and water together until it resembles milk.
- When berries are hot and bubbling slowly stir in flour mixture, a little at a time until mixture begins to thicken to a pudding consistency. Sweeten to taste with honey.

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- Serve hot with a good vanilla bean icecream, whipped cream or all by itself.

Notes

Calling all berry lovers! Pies are wonderful, but when you don't have baking time in your schedule, hot berry pudding to the rescue! It's all the comforting goodness of the hot berry filling in a bowl. My mom used to make it by the potful and my little brother and I would keep returning to the pot, filling our bowls and topping with vanilla icecream until the pot was empty. Now my kids and I make it with the berries we have access to - giant bags of frozen mixed berries. Cozying up with a sweet smelling bowl of this hot berry pudding transports me right back to my childhood.