

# Hasty Pudding With Berries and Whipped Cream

**SEE 'TECHNIQUE' AT RIGHT**

- 3 cups mixed fresh or frozen berries, such as blueberries, raspberries or quartered strawberries*
- 5 tablespoons sugar (divided use)*
- 1 cup heavy cream*
- 1 teaspoon vanilla extract*
- 6 slices firm white sandwich bread, crust trimmed, lightly flattened with hand and cut into 1-inch squares*

Mix berries with 3 tablespoons sugar in small bowl; set aside. Whip cream with vanilla and remaining sugar to soft peaks.

Arrange 3 or 4 bread squares in the bottom of 4 stemmed goblets or comparable container. Spoon a portion of berries over bread. Spoon some whipped cream over berries. Repeat layering twice more, reducing berry and whipped cream quantities with each layer. Refrigerate until ready to serve (up to 2 hours). Makes 4 servings.

*"How to Cook Without A Book"*