

MICHIGAN BLUEBERRY PUDDING

2 CUPS FRESH BLUEBERRIES

2/3 CUP GRANULATED SUGAR

6-8 SLICES WHITE BREAD

1/4 CUP. SOFT BUTTER OR MARGARINE

1 CUP. SWEETENED WHIPPED CREAM

In saucepan, combine berries and sugar. Place over medium to low heat. Smash and stir until berries cook into a sauce, about 15 minutes.

Butter a 9x5x3 inch loaf pan.

Trim edges from bread. Butter bread generously only on one side.

Spoon a little sauce into bottom of loaf pan. Top with 2 slices of bread, fitting them so they cover bottom of pan. Spoon blueberry sauce over, using about 1/3 cupful to top each slice of bread. Top with 2 more slices of bread. Repeat until all bread and blueberry sauce is used up, ending with sauce.

Cover and bake for 20 minutes at 350 degrees. Remove from oven. Chill overnight.

To serve, run knife around edges of pan to loosen. Invert onto a plate. Cut into slices. Serve with whipped cream spooned over each slice. Garnish with more blueberries, if desired.