

EASY BLUEBERRY PUDDING

Ingredients:

- Blueberries: 2 cups (for syrup and garnish).
- Sugar: ½ cup (for cooking with the blueberries).
- Vanilla Instant Pudding Mix: One 3.4 oz box.
- Milk: As required by the pudding mix package (usually about 2 cups).

Method:

Make Blueberry Syrup:

- Combine 1 ½ cups of blueberries and ½ cup of sugar in a saucepan.
- Cook over medium heat.
- Stir frequently..
- Continue cooking for 10-15 minutes until the berries have broken down and the mixture has a syrup-like consistency.
- Remove from heat and let it cool.
- Mashing the berries slightly as they cool (watch they can burst and you could get burned from the squash, so be careful)

Prepare Pudding:

- Prepare the vanilla instant pudding according to the package instructions. This typically involves whisking the pudding mix with 2 cups of milk for 2 minutes until well blended.
- Let the pudding stand for 5 minutes to thicken.

Combine Pudding and Syrup:

- Once the pudding has set and the blueberry syrup has cooled to room temperature, gently fold the syrup into the pudding. Aim for a marbled look rather than a uniform mix.

Serve:

- Spoon the pudding into individual serving dishes.
- Garnish with the remaining ½ cup of fresh blueberries.

This recipe offers a delightful combination of homemade blueberry syrup with the convenience of instant pudding. The key to a good syrup is to cook the berries down slowly, allowing them to release their natural juices and thicken with the sugar. The instant pudding brings a creamy vanilla base that pairs perfectly with the tangy sweetness of the blueberries.