



This is a simple dish which is popular with the whole family. You can use bush fruits that have been gathered during the day or you can use dried or canned fruits. A favourite with the ladies is quandong or wild peach. Instead of cream over it they also love golden syrup.

Bush Pudding

Equipment

brush
colander
cook's knife
cutting board
4 round ceramic moulds or
aluminium containers
small pot
wooden spoon

Ingredients

14 slices white or brown bread
6 cups bush berries (wild
peach, rosellas) if not available
use frozen berries, apples
½ cup sugar
½ cup melted margarine

Method

1. Cut crusts off bread. Cut four round tops and four round bases out of the bread. Cut the remainder of bread into fingers.
2. Wash and clean the berries using colander.
3. Heat berries and sugar gently in a small pot until liquid runs from berries.
4. Brush bread fingers with margarine, line moulds with bread fingers margarine-side against mould.
5. Add the round bread base then pour fruit equally into the four bread moulds. Cover with bread top and more margarine.
6. Cook in a moderate oven at 180°C for 25 minutes or until tops are brown. Remove from oven when cooked and let rest for 10 minutes then turn out onto plate.
7. Serve with Sugarbag Caramel (see recipe page 97) and cream.

Serves 4

