

Bread soup with fruits and cream

Ingredients

- ☺ 600 g of rye bread
- ☺ 8 glasses of water
- ☺ 130 g of sugar
- ☺ 100-150 g of dried fruit (apples, apricots, raisins, black plums)
- ☺ 70 g of cranberries (you may not have any)
- ☺ cinnamon
- ☺ 1 glass/s of whipped cream



Cooking 120 min

1. Rye bread (without crust) is browned in the oven, poured with boiling water and left in a closed container for about an hour.
2. After that, rub the bread with all the liquid through a sieve, add sugar, spices, rinsed dried fruits and cranberry juice, and cook until the fruits are soft.
3. Serve cold with whipped cream. Decorate with fruit, berries, and cinnamon.

Enjoy your meal!

