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by Jennifer Potter

Jen's Christmas Pudding



Ingredients

453g dried mixed fruit (use sultanas, raisins and currants)
1 small apple – cored, finely chopped and grated (zest and juice)
1/2 lemon
1/4 cup brandy
2 tbsp mixed candied peel – finely chopped
1/2 large orange
4 tbsp self-raising flour
1 1/2 tsp cinnamon
1 tsp mixed spice
1/2 cup brown sugar
2 tbsp almonds – chopped
2 tbsp shredded suet (beef or vegetarian)
1/2 cup white fresh bread crumbs

2 eggs
Servings
8
Person

Preparation

- 1 Lightly butter a pudding dish.
- 2 Place the dried fruits, apple, orange, candied peel and lemon juice into a large mixing bowl.
- 3 Add the brandy and stir well.
- 4 Cover the bowl with a clean tea towel and leave to marinate overnight.
- 5 Combine the flour, cinnamon and mixed spice, add the suet, lemon and orange zest along with the sugar
- 6 nuts and bread crumbs.
- 7 Now stir again until all the ingredients are well combined.
- 8 Finally add the marinated dried fruits and stir again.
- 9 Beat the eggs lightly in a small bowl then stir quickly into the dry ingredients.
- 10 Involve the family and allow each member to make a wish and throw a few coins in.
- 11 Spoon the mixture in to the pudding basin and cover with a double layer of greaseproof paper or baking parchment, then a layer of aluminum foil and tie securely with string.

- 12 Place the pudding in a steamer set over a saucepan of simmering water and steam the pudding for 7 hours.
- 13 Ensure that the water is replenished.
- 14 The pudding should be a deep brown color when cooked.
- 15 Remove the pudding from the steamer, cool completely.
- 16 Remove it from the paper and poke it with a skewer and pour some brandy over the top.
- 17 Cover with greaseproof paper and secure it with string.
- 18 Store the pudding in a cool dry place until it is ready to be served.
- 19 On Christmas day, reheat the pudding by steaming again for about an hour.
- 20 Serve with Brandy or Rum Sauce, Brandy Butter or Custard. Delish!

Cooks Note

Prep Time: 45 minutes

Cooking Time: 8 hours

Marinating Time: 12 hours

Serves 8
