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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