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Traditional Christmas Pudding



Ingredients

Caster sugar, 225g
Vegetarian suet, 225g
Raisins, 340g
Sultanas 340g
Currants, 225g
Candied peel, 120g chopped
White breadcrumbs, 120g
Almonds, 60g
Mixed spice, 1tsp
Ground cinnamon, 1tsp
Nutmeg, 1tsp freshly grated
Salt

Preparation

1. Combine all dry ingredients.
2. Stir in the eggs and brandy and mix through well.
3. Turn the mix into 4 by 1 pint lightly-greased pudding basins.
4. Put a circle of baking parchment and foil over the top of each basin.
5. Place the basins in a large steamer of boiling water and cover with a lid.
6. Boil for 5-6 hours, topping the water up.
7. Cool the pudding and change the baking parchment and foil covers for new ones.
8. Store in a cool cupboard.

Cooks Note