

 Prep: 40 minutes

 Cook: 5 hours

 8 servings



Baked Goods

British

Dessert

Christmas Pudding (Traditional England)

Recipe Notes

suet is very hard to find in the USA - as a substitute, freeze a block of lard. When ready to prepare the pudding, use a box grater (big holes) and grate the lard. Place the grated lard and the flour that will be used in the recipe into a food processor. Pulse until you have very small pieces mixed into the flour. Use immediately.

Ingredients

for 8 servings

- 100 g** Sultanas
- 50 g** Dried cranberries
- 75 g** Chopped figs
- 75 g** Chopped dates
- 75 g** Halved glace cherries
- 30 g** Chopped crystallised ginger
- 120 ml** Dark rum
- 75 g** Walnuts (*roughly chopped*)
- 100 g** Fresh white breadcrumbs
- 1.97 tsp** ground cinnamon
- 0.25 tsp** ground cloves
- 0.25 tsp** ground nutmeg
- 0.13 tsp** ground ginger
- 0.13 tsp** ground allspice
- 200 g** Dark Brown sugar
- 1.97 tbsp** black treacle (*molasses in the USA*)
- 50 g** Self raising flour (*or use AP flour in the USA adding baking powder*)
- 100 g** Shredded suet
- 1** Lemon's zest
- 1** orange's zest
- 1** McIntosh or Granny Smith apple cored and grated
- 2 large** eggs

Conversion: *Convert to Metric units.*

Steps

1. Soak fruit in rum or other liquor overnight (24 hours)
2. Mix all ingredients and pour into a butter and parchment lined 1.2L pudding mold
3. Steam for 5 hours. Allow to cool slightly and unmold. Serve with brandy butter.