

Louise's Classic Christmas Pudding

This recipe makes a pudding to fit a one litre basin.

We also have versions of our recipe adapted both for a gluten free diet and for a gluten and dairy free diet.

Preparation time: 30 minutes, plus soaking overnight.

Cooking time: 5 hours.

Serves: 6

Ingredients

- 100g raisins
- 100g currants
- 100g sultanas
- 100g whole glacé cherries
- 25g mixed peel
- 25g whole blanched almonds
- 1 orange, zested
- 100ml brandy
- 35ml Grand Marnier
- 50g carrots, peeled and finely grated
- 125g light muscovado sugar
- 125g fresh Hovis white breadcrumbs
- 85g McDougalls self-raising flour
- ½ tsp mixed spice
- ¼ tsp grated nutmeg
- 125g butter, melted, plus extra for greasing
- 2 eggs, beaten

Method

1. Mix the raisins, currants, sultanas, almonds and orange zest with the brandy and orange liqueur in a large mixing bowl, then add the carrots and stir again. Cover and leave to soak for 24 hours.
2. Mix all the dry ingredients together, then add them to the soaked fruit mixture. Then add the melted butter and eggs, and stir.
3. Grease a 1 litre pudding basin with butter. Spoon in the mixture, and press it down well.
4. Cover the top of the basin with a double layer of greaseproof paper (enough to give you a good overlap), and then with tin foil (again, with a good overlap). Fold down the overlaps and tie the string around the rim of the basin to hold them in place.
5. Steam for 5 hours, until the pudding is cooked through.
6. Allow the pudding to cool, then store in a cool, dry cupboard, where it will keep for up to a year.

To Reheat

Microwave: Heat on full power for 3 minutes (800w or 900w), Leave to stand for 1 minute before serving.

Steam: Place a trivet or an upturned heat resistant saucer in a large saucepan. Place the basin on the trivet/saucer, add boiling water to come 1/3 of the way up the basin. Steam with the lid on for 1 hour. Top up with boiling water as necessary. Do not allow to boil dry.

These are guidelines, ensure the pudding is hot throughout before serving.

Allergens: Nuts, Wheat, Milk and Eggs.

