

Make a Christmas Pudding

This is an easy recipe - follow the instructions below and enjoy your evening



Mix Dry Ingredients together:

42g Plain Flour	84g Suet
84g Soft Brown Sugar	84g Breadcrumbs
186g Raisins	84g Sultanas
84g Currants	42g Flaked Almonds
42g Glace Cherries (chopped)	21g Mixed Peel
½ level teaspoon of Mixed Spice	

Add 1 apple (peeled and grated)

Beat 2 eggs in bowl and add 3 tablespoons of sherry: add to mix and stir well

Grease pudding basin

Pour mix into pudding basin, cover with greaseproof paper and fit lid

Refrigerate and cook within the next week following the instructions on the following page



Cooking Instructions (within the next week)

Steamer

Place pudding basin in steamer above pan of boiling water. Simmer for 6-8 hours. Keep pan half full of water by topping up. DO NOT allow to boil dry.

Pressure Cooker

Place pudding basin on trivet in pressure cooker. Add water 2/3rd way up basin. Get up steam and allow steaming for 10 minutes. Place knob on lid and get up to full pressure. Turn heat down a little so full pressure is just maintained. Steam for 1 ½ hours.

Reheating Instructions 25th December

Steamer

Place pudding basin in steamer above pan of boiling water. Simmer for 2 hours. Keep pan half full of water by topping up. DO NOT allow to boil dry.

Pressure Cooker

Place pudding basin on trivet in pressure cooker. Add water 2/3rd way up basin. Get up steam and allow steaming for 10 minutes. Place knob on lid and get up to full pressure. Turn heat down a little so full pressure is just maintained. Steam for 20 minutes.

Microwave

Remove foil from pudding basin. Cook on high for approx. 6 minutes, stand for 1 minute.



ENJOY!!