



## TRADITIONAL CHRISTMAS PUDDING

1 large pudding – 8 people (1.2 litre bowl)

To be done 8 weeks prior to Christmas day – put in your diary to remember and make it a special day.

It's so important if you have children to instill a sense of tradition. Christmas is just that time when you all come together as a family and hopefully pass on your traditions to your children. This is my favourite thing.... even though they don't eat it, it gives them a sense of being a part of something special.

110g shredded suet  
50g self raising flour  
110g breadcrumbs  
1 teaspoon mixed spice  
½ teaspoon nutmeg  
½ teaspoon cinnamon  
250g Brown sugar  
110g raisins  
110 sultanas  
300g Currants  
50g almonds, chopped and skinned  
50g Mixed peel  
2 apples, peeled, cored and finely chopped  
Zest of 1 orange and 1 lemon

Mix all the ingredients together – use a very large bowl for mixing and get the entire family to help out each making a special Christmas wish as they mix.

60ml rum  
150ml Guinness (stout)  
2 eggs

Mix together and then add to the dry mixture.

Stir well.

Once done, cover the bowl with cling film and leave overnight to stand.

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**Next day – bright and early.**

**I like to use a pasta pot or steamer.**

**Pour your mixture into the bowl and cover with two layers of grease proof paper.**

**Tie with some string.**

**Place in steamer and steam (watching and checking the water levels every 30 minutes) for 8 hours at a medium temperature.**

**Once done.**

**Take out, wipe down and replace the grease proof paper with clean grease proof paper.**

**Ties with a string and cover with a cloth.**

**Leave in a cool, dry place until ready to serve on Christmas day.**

**It will need to be steamed for a further 2 ½ hours on the day.**

**Empty onto a beautiful plate to serve.**

**DON'T FORGET THE EXCITING PART...**

**Place some brandy in a pan and once it is hot and flaming pour it gentle over the Christmas pudding and take to the table flaming...**

**Served with Custard, Brandy Butter or Fresh cream.**

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