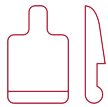




# Christmas Pudding



PREPARATION TIME: 20  
MINUTES



COOKING TIME: MINI  
PUDDINGS 45 MINUTES,  
WHOLE PUDDING 3HOURS



SERVES: 10-12

## Ingredients

150 g mixed dried fruit  
150 sultanas  
100 g currants  
100 g cranberries  
50 g glace cherries  
50 g mixed peel  
100 ml boiling water  
1 tsp bi-carbonate of soda  
3 tbsp brandy  
150 g butter  
150 g brown sugar  
3 eggs  
1 tsp grated orange rind  
75 g plain flour  
75 g SR flour  
1 tsp cinnamon  
1 tsp Chinese 5 spice  
½ tsp cardamom  
¼ tsp allspice

## Method

Place all the fruit in a medium bowl with the boiling water, bi-carb and brandy. Cover and let stand overnight.

In a large bowl of an electric mixer, add the butter and sugar, and beat until light in colour. Add the eggs one at a time and then the orange rind. With a large metal spoon, mix in the flours and spices and the fruit mixture. Stir until well combined.

There are three ways to cook the puddings. To make individual puddings, grease 12 (1 cup) muffin pans and line the base with a small circle of baking paper. Spoon pudding mixture evenly into pans. Top puddings with a sheet of baking paper and then loosely crimp a sheet of aluminium foil over the muffin tray. Place puddings in oven, select Steam at 100 °C and set cooking time to 45 minutes.

To cook the pudding in a pudding basin, grease an 8 cup pudding basin and line base with a circle of baking paper. Spoon in the pudding mixture and smooth top. Place a sheet of baking paper over the top of pudding basin and secure with a locking lid. If a lid is not available, cover with a piece of baking paper that has been pleated to allow for expansion and then a piece of aluminium foil. Secure with string. Place pudding in oven, select Steam at 100 °C and set cooking time for 3 hours. Fill water tank as requested.

To cook the pudding in a cloth, wet an 80 cm square piece of calico, place in oven, select Steam at 100°C and set cooking time for 3 minutes. Wearing rubber gloves, remove calico from oven, lay out on a flat surface and rub the extra plain flour in a thin layer to cover a 50 cm circle. Spoon pudding mixture onto the circle of calico, gather up the ends and secure with string. Leave enough string to hang the pudding. Place the wire rack on the highest shelf position in the oven. Securely tie the pudding to hang from the circle of the wire. Select Steam at 100°C and set cooking time for 3 hours. Fill water tank as requested. When cooked, allow the pudding to hang to cool and dry completely.

## Notes

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Puddings can be made in advance. Individual pudding will keep in the refrigerator for 1 week or in the freezer for 1 month. Reheat individual puddings on Steam at 100°C for 20 minutes. A whole pudding will keep in the refrigerator for up to 2 months, ensure cloth pudding is placed in a plastic bag. Reheat a whole pudding on Steam at 100°C for 1 hour.