

Christmas Pudding



Ingredients

- 2 cups raisins
- 1 cup other dried fruit
- 1 large apple
- 1/2 cup plain (gluten-free) flour
- 1/2 cup almond meal
- 1/4 cup blanched slithered almonds
- 1/4 cup brown sugar
- 1/2 cup (125g) coconut oil (or cold butter)
- 2 small eggs
- 2 tbsp brandy, mead, or drambuie
- 2 tsp nutmeg

Method

1. Grate the apple and finely chop the dried fruit.
2. Mix almonds, apple, dried fruit and raisins, nutmeg, flour, breadcrumbs, sugar, eggs, and liquor in a large bowl.
3. Grate the butter directly into the bowl and stir it well. While stirring, say the "Stir Up" prayer.
4. Line and grease a 1-litre bowl. Pack in the mixture, cover it with two layers of baking paper, pleat it at the top and tie with a string.
5. Cover all over with aluminium foil and tie with a string, making a handle to easily lift it out.
6. Boil for 8 hours, topping up the water as necessary.
7. When cold, unwrap the pudding and then re-wrap in new baking paper and string; store it in a cool, dry place.

Notes

This recipe makes one (1) 1L pudding. It should be prepared at the beginning of Advent.

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