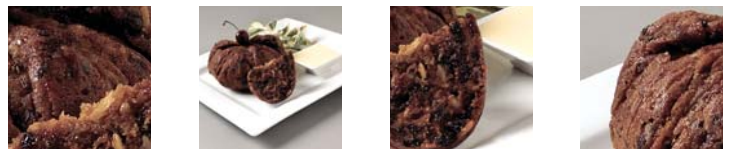


## Recipe WINN RICH CHRISTMAS PUDDING

Ref No. ANP020

### INGREDIENTS:

500g **WINN CURRANTS**  
500g **WINN RAISINS**  
500g **WINN SULTANAS**  
125g **WINN MIXED CITRUS PEEL**, chopped  
125g **WINN RED GLACE CHERRIES**, chopped  
125g pitted prunes, chopped  
125g dates, chopped  
1/2 cup brandy  
500g butter  
2 cups brown sugar, lightly packed  
10 medium eggs  
2 cups plain flour  
1 tsp bi-carbonate of soda  
1/2 tsp grated nutmeg  
1 tsp cinnamon  
200g fresh white bread crumbs  
100g **DUCKS NUTS ALMOND MEAL**  
125g **DUCKS NUTS SLIVERED ALMONDS**  
1 large granny smith apple, grated  
1 large carrot, grated



### METHOD:

Place all the dried fruit into a bowl, sprinkle with brandy and soak overnight. Cream the butter and sugar and beat until fluffy. Add eggs one at a time, beating well after each addition. Sift flour, spices and bi-carbonate of soda and add to the butter mixture and combine along with the bread crumbs and nuts. Mix in the fruit, grated apple and carrot. Allow to stand for at least 1 hour to allow the crumbs to swell. This mixture makes 2 large puddings, one for yourself and one to give as a gift or make individual puddings with the extra mixture.

Split a large oven roasting bag along sides and cut to size allowing enough space for tying.

Place mixture onto the paper and tie up tightly with butcher's twine.

Have a large pot of water boiling and gently lower the puddings into the water.

Cover the pot and simmer for large 3-4 hours small individual 1-1 1/2 hours.

Drain, cool and freeze until Christmas

Reheat in boiling water for 30 - 40 minutes

### TIPS:

Easy Pudding Cloths: can be made in large size or small individual size

