

Recipe EASY PLUM PUDDING

Ref No. ANP021

INGREDIENTS:

750g **WINN MIXED FRUIT**
3 eggs
1 cup brown sugar, firmly packed
300ml cream
2 1/4 cups plain flour
1 teaspoon nutmeg
1 tsp cinnamon
1 tsp bicarbonate soda

METHOD:

Beat eggs and brown sugar in a large bowl until thick and creamy. Add the **WINN MIXED FRUIT** and cream, mix well. Stir in, sifted dry ingredients, mix well

To make one large pudding, boil or steam for 4 hours. To make individual puddings, place mixture into prepared moulds and cook in a water bath at 160°C for 45-60 minutes in the oven.

