

## Recipe CHRISTMAS PUDDING

Ref No. ANP054

### INGREDIENTS:

750g **WINN MIXED FRUIT**  
60g pitted prunes, chopped  
60g dates, chopped  
100g **WINN GLACE CHERRIES**, chopped  
1/4 cup brandy  
250g butter  
2 1/2 cups brown sugar, lightly packed  
grated rind of 1 lemon and orange  
5 medium eggs  
1 cup plain flour  
1/2 tsp grated nutmeg  
1/2 tsp cinnamon  
1/2 tsp bi-carbonate of soda  
100g fresh white bread crumbs  
100g **DUCKS ALMOND MEAL**  
100g **DUCKS SLIVERED ALMONDS**  
1 medium granny smith apple, grated  
1 medium carrot, grated



### METHOD:

Place all the dried fruit into a bowl, sprinkle with brandy and soak overnight.

Cream the butter and sugar, add the citrus rinds 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 breadcrumbs, nuts and almond meal. Mix in the fruit, grated apple and carrot. Allow to stand for at least 1 hour to allow the crumbs to swell.

To create individual pudding gifts, purchase small coffee cups, lightly grease and place the prepared mixture into the cups fill to 1cm below the top. Place into a baking tray and half fill with hot water, place into the preheated oven (170°C) and bake for 30-40 minutes.

This mixture will make approximately 10-12 individual puddings depending on the cup size.

*Alternatively this mixture can make 2 large puddings:*

*Split an oven-roasting bag along one side and cut the required 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 1 1/2 - 2 hours.*

*Drain and freeze until Christmas*

*Reheat in boiling water for 30 - 40 minutes*

