



Country Women's Association Christmas pudding

 Serves 8

Recipe by the Country Women's Association

 4 hours

INGREDIENTS

- 125 g butter
- 125 g sugar
- 2 eggs
- 150 g raisins
- 150 g sultanas
- 25 g mixed peel
- 25 g chopped figs
- 100 g soft breadcrumbs (3 slices)
- 65 g plain flour
- 25 g chopped blanched almonds
- ½ tsp nutmeg
- ¼ tsp each ground ginger, mixed spice, cinnamon, salt
- ½ tsp baking powder mixed into ¼ cup milk.

NOTES

If making ahead, steam for 2.5 hours. If making on the day, steam for 3.5 hours. For a gluten free version, use gluten free bread and gluten free flour and add 1 tsp of xanthan gum.

DIRECTIONS

1. Cream butter and sugar together. Add eggs one at a time and beat well in between. Add all remaining ingredients and mix well.
2. Prepare an unbleached pudding cloth by rubbing it with extra flour. Line a pudding basin with the cloth, flour side facing up. Place mixture into cloth and gather up edges and twist slightly. Using cooking twine, tightly seal the cloth and ensure all edges are above the knot.
3. Bring a large saucepan of water to the boil. Place a saucer upside down in the pot, and rest the pudding basin on the saucer. Ensure that all the cloth is on top of the pudding and none is in the water. The water should be halfway up the pudding bowl. Place a tight fitting lid on the saucepan. Check the saucepan every half hour to ensure there is sufficient water in it. If you need to add more water, add boiling water straight into the saucepan, being careful not to pour any into the pudding basin.
4. The pudding needs to steam for 2.5 hours initially and then one more hour the day you want to serve it. Once the initial steaming is complete, remove pudding from the water, and allow to cool to room temperature. The pudding then needs to dry out. This can be done by storing in the fridge, or hanging it in a cool part of the house, which is more traditional.
5. The day you want to serve, repeat step 3 and steam for one hour.
6. Serve with custard and brandy sauce.



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