

SANTA'S FAVOURITE PUDDING

Can Be Made: 3 weeks in advance

Make in: 2 Litre Pudding Bowl, or 2 Litre Pyrex Bowl

Ingredients:

(included in this kit)

100g Charlesworth Diced Dried Apricots

140g Charlesworth Diced Pitted Dates

75g Charlesworth Glacé Ginger

145g Charlesworth Pitted Prunes

145g Charlesworth Seeded Raisins

145g Charlesworth Sultanas

Other Ingredients Required:

125g Butter

1 cup Brown Sugar, firmly packed

3 Eggs, lightly beaten

3 cups Fresh Breadcrumbs (6-7 slices)

½ cup (75g) Plain Flour, sifted

¼ teaspoon Bicarbonate Soda

½ cup Milk

½ cup Brandy

Method:

In a large bowl, cream butter and sugar until light and fluffy, beat in eggs one at a time. Cut the Glacé Ginger and Pitted Prunes into small pieces then add to the butter mixture. Add the Raisins, Sultanas, Dried Apricots and Dates to the mix and stir well. Add the milk, brandy, breadcrumbs, sifted flour and bicarbonate soda. Mix thoroughly.

Liberally grease, a 2L Pudding Bowl (or a 2L Pyrex Bowl). Spoon in mixture and cover the pudding bowl with a double sheet of baking paper & a sheet of foil. Tie securely with string. It is also helpful to tie an extra piece of string across the top of the bowl to make a handle. This will help you remove the bowl from the boiling water. Place bowl on an upturned saucer in a large saucepan with enough boiling water to come halfway up sides of bowl, cover and steam for 4 hours. Maintain water level by topping up with boiling water as needed, but don't allow water to reach the paper level. After cooking, allow to cool and store in the fridge until required.

Helpful Hints:

To reheat on Christmas Day, steam a further 1½ hours in a saucepan of boiling water. For a 'nutty' pudding...add 125g Charlesworth Slivered Almonds. Charlesworth Dried Pineapple could be substituted for Charlesworth Glacé Ginger.

Serving Suggestion Top pudding with icing or serve with brandy butterscotch sauce, cream, custard or icecream. Enjoy!

Brandy Butterscotch Sauce:

300ml Cream

100g Butter, chopped

1½ cups Brown Sugar

2 Tablespoons Brandy

2 Tablespoons Golden Syrup

Method:

Put cream, butter, brown sugar, brandy and golden syrup in a saucepan. Stir over medium heat until melted and well combined.



CHARLESWORTH'S SANTA'S FAVOURITE PUDDING

Bake at Home

QUICK . EASY . FRESH . PRE-WEIGHED

740 g

