



# BRITISH CHRISTMAS PUDDING



Harney Desteanations: London

## Ingredients:

1 lb. dried fruit  
1 oz. (scant ½ C) mixed candied fruit peel,  
finely chopped  
1 small cooking apple, peeled, cored and  
finely chopped  
2 tbsp fresh orange juice  
1 tbsp fresh lemon juice  
¼ C brandy or more as needed  
½ C self-rising flour, sifted  
1 tsp ground mixed spice\*  
1 ½ tsp ground cinnamon  
4 oz. beef or vegetarian suet, shredded\*  
⅓ C dark brown sugar, loosely packed  
½ tbsp lemon zest  
1 tbsp orange zest  
1 C fresh breadcrumbs  
¼ C raw almonds, coarsely chopped  
2 large eggs

\*Note: Mixed spice is a special British spice. You can purchase mixed spice, or substitute it with a mixture of allspice, cinnamon, nutmeg, mace, cloves, coriander, ginger and cardamom.

\*Note: If you wish, you can substitute suet with shortening. Freeze the shortening, then grate it in a large-hole grater to create clumps. Freeze again before using.

## Directions:

### To Make the Cake:

1. Lightly butter a 2 ½ pint pudding basin bowl.
2. Place the dried fruit, candied peel, apple and orange and lemon juices into a large mixing bowl. Add the brandy and stir well. Cover the bowl with a clean tea towel and leave to marinate for a couple of hours, preferably overnight.
3. In a very large mixing bowl, stir the flour, mixed spice and cinnamon together. Add the suet, sugar, lemon and orange zests, breadcrumbs and nuts and stir again until all the ingredients are well mixed. Add the marinated dried fruits and stir again.
4. In a small bowl, beat the eggs lightly, then stir quickly into the dry ingredients. The mixture should have a fairly soft consistency.
5. Spoon the mixture into the greased pudding basin bowl, gently pressing the mixture down with the back of a spoon. Cover with a double layer of greaseproof paper or baking parchment, then a layer of aluminum foil. Tie securely with string, wrapping the string around the bowl, then loop over the top and then around the bowl again. This will form a handle, which will be useful when removing the pudding from the steamer.
6. Set a steamer over a saucepan of simmering water, place the pudding in the steamer and steam the pudding for 7 hours. Make sure you check the water level frequently, so it never boils dry. The pudding should be a dark brown color when cooked.
7. Remove the pudding from the steamer and cool completely. Remove the paper, prick the pudding with a skewer in a few places and pour in a little extra brandy.
8. Cover with fresh greaseproof paper and re-tie with string.
9. Store in a cool, dry place until Christmas Day. To serve warm, reheat the pudding by steaming again for about an hour.
10. Add some festive decorations, if you wish, and serve with brandy sauce, brandy butter or custard.