

MacKenzie
Christmas Plum Pudding 2006

1 cup pl. flour
½ tsp salt
½ tsp ground nutmeg
1 tsp mixed spice
2 cups fresh breadcrumbs (7 slices)
1½ cups sultanas not stale bread
(blender or food processor
or make coarse
sweet)
1½ cups seeded raisins chopped
1⅓ cups currants
(or) ½ cup blanched almonds chopped
50g cherries - chopped ¼ cup (little overfull)
50g dates - chopped ⅓ cup
1¼ cups caster sugar
¾ cup mixed peel
finely grated rind of 1 lemon
250g butter
⅔ cups milk
3 tbsp brandy
4 eggs lightly beaten

* Stir one for all loosed
ones, here and
there.

Method

Sift tog. flour, salt, nutmeg and the
mixed spice. Mix with the breadcrumbs
sultanas, raisins, currants, almonds,
cherries, dates, sugar, mixed peel
& lemon rind.

Melt the butter and combine with the
milk, brandy & eggs. Mix the dry with
the moist ingredients, combining well.*
Grease a 7 cup pudding basin (earthen
(ware best))
& sugar. Place mixture in basin
and place one thickness of greaseproof
paper and one of foil over the basin
& tie securely. Boil steadily for
6 hours. Keep water to half way up basin.
After cooking, remove foil & greaseproof
& allow surface to dry out (overnight)
When dry, cover top with new circles
a lid & store in fridge. On Christmas
day take plum from fridge 1 hr before
reheating. Boil for 2-3 hours to reheat

Recipe
Xmas ~~Recipe~~
Pudding