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Christmas Pudding - Christmas Pudding Recipe

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Flaming Christmas Pudding

Photo © RFB photography

No British Christmas is complete without a Christmas Pudding. Every *favourite* Christmas Pudding Recipe.

Despite reports that the traditional Christmas pudding has fallen out popular as ever. Christmas pudding is best made well in advance to : made on 'Stir it up Sunday' the Sunday before Advent around the en

Don't be put off by the number of ingredients in this recipe, although all your ingredients in advance, and the rest is easy.

Prep Time: 45 minutes

Cook Time: 8 hours

Marinating Time: 12 hours

Total Time: 20 hours, 45 minutes

Ingredients:

- **Serves 8 - 10** 1lb /450g dried mixed fruit (use golden raisins/[sultanas](#)² , raisins, currants)
- 1 oz /25 g mixed candied peel, finely chopped
- 1 small cooking apple, peeled, cored and finely chopped Grated zest and juice
- ½ large orange and
- ½ lemon
- 4 tbsp brandy, plus a little extra for soaking at the end
- 2 oz /55 g self-raising flour, sifted
- 1 level tsp ground [mixed spice](#)³
- 1 1/2 tsp ground cinnamon
- 4 oz /110 g shredded [suet](#),⁴ beef or vegetarian
- 4oz /110g soft, dark brown sugar
- 4 oz /110 g white fresh bread crumbs
- 1 oz /25 g whole shelled almonds, roughly chopped
- 2 large, fresh eggs

Preparation:

- Lightly butter a 2½ pint/1.4 litre pudding basin.
- Place the dried fruits, candied peel, apple, orange and lemon juice into a large mixing bowl. Add the brandy tea towel and leave to marinate for a couple of hours, preferably overnight.

- Stir together the flour, mixed spice and cinnamon in a very large mixing bowl. Add the [suet](#)⁵, sugar, lemon and stir again until all the ingredients are well mixed. Finally add the marinated dried fruits and stir again.
- Beat the eggs lightly in a small bowl then stir quickly into the dry ingredients. The mixture should have a fairly thick consistency.
- Now is the time to gather the family for [Christmas Pudding tradition](#)⁶ of taking turns in stirring, making a wish for each year.
- Spoon the mixture in to the greased pudding basin, gently pressing the mixture down with the back of a spoon. Cover with a layer of greaseproof paper or baking parchment, then a layer of aluminum foil and tie securely with string.
- Place the pudding in a steamer set over a saucepan of simmering water and steam the pudding for 7 hours. Check frequently so it never boils dry. The pudding should be a deep brown color when cooked. The pudding is not a soft and dense sponge.
- Remove the pudding from the steamer, cool completely. Remove the paper, prick the pudding with a skewer and cover with fresh greaseproof paper and retie with string. Store in a cool dry place until Christmas day. **Note:** The pudding really does need to be stored and rested then reheated on Christmas Day. Eating the pudding immediately after cooking the flavours will not have had time to mature.
- On Christmas day reheat the pudding by steaming again for about an hour. Serve with [Brandy or Rum Sauce](#)

Left over Christmas pudding can be reheated by wrapping tightly in aluminum foil and heating through in a slow oven.

* Sultanas are different to raisins, see the difference in [the glossary](#)¹⁰

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