

# Empire Christmas Pudding

## Ingredients

- 180g (1lb) Currants
- 180g (1lb) Sultanas
- 180g (1lb) Stoned Raisins
- 60g (5oz) Grated Apple
- 180g (1lb) Bread Crumbs
- 180g (1lb) Beef Suet
- 75g (6½oz) Cut Candied Peel
- 90g (8oz) Flour
- 90g (8oz) Demerara Sugar
- 5 Eggs
- 6g (½oz) Ground Cinnamon
- 2g (¼oz) Ground Cloves
- 3g (¼oz) Ground Nutmeg
- 3g (¼oz) Pudding Spice\*\*
- 15ml Brandy
- 30ml Rum
- 560ml (1pt) Beer



## Method

1. Mix all the ingredients together.
2. Butter 2 pudding basins, line the bottoms with a circle of parchment paper and butter that as well. Spoon the batter in the basins and smooth the top.
3. Cover the tops with a layer each of parchment and a top layer of aluminium foil. Add a pleat in these sheets so the pudding has room to steam and expand. Then secure these tightly with string and if you want add a string handle.
4. Steam on an inverted plate or steamer rack or use a canning rack. The goal is to keep the basin away from the harsh heat of the bottom. Fill the pot with water letting the water come halfway up the basin.
5. Steam over simmering water for 2 to 3 hours for small puddings, 1 large pudding could take 4-6 hours until the top is springy and feels cooked. The clear glass basin was useful and helped in checking the colour of the pudding. The longer you steam it, the darker the colour will become.
6. Remove the puddings from the pot, remove the foil and paper lid and cool.
7. The puddings may be made ahead of time and frozen or refrigerated. Sprinkle refrigerated puddings with brandy every week and keep them tightly wrapped. Defrost frozen puddings overnight in the refrigerator before reheating. You can reheat them by steaming as before for 30 minutes – 1 hour.

## Notes

\*\* If you can't find Pudding Spice use 1gm each of ground ginger, allspice and ground cardamom.