Apple and Carrot Christmas pudding

Ingredients:

o 4 carrots, peeled and grated

o 2 apples - peeled, cored, and grated

o 1 cup raisins (optional)

o 1 cup fine bread crumbs

o 1 1/2 cups all-purpose flour

o 2 teaspoons baking powder

o 2 teaspoons ground cinnamon

o 1 teaspoon baking soda

o 1 teaspoon salt

o 1 teaspoon ground nutmeg

o 1 teaspoon ground allspice

o 2/3 cup butter

o 1/2 cup white sugar

o 4 eggs

Directions:

• Combine the carrots, apples, raisins, and bread crumbs in a bowl. Sift together the flour, baking powder, cinnamon, baking soda, salt, nutmeg, and allspice in a separate small bowl. Cream together the butter, sugar, and eggs in a separate large bowl; stir in the flour mixture. Add the carrot mixture and mix well. Transfer mixture to a lightly-greased, 2-quart mold.

• Place a steamer rack in the bottom of a large, deep pot. Set the filled mold on top of the steamer rack. Pour enough water into the bottom of the pot to cover the bottom 2/3 of the mold. Bring to a boil over medium heat. Reduce heat to low; cover. Simmer for 2 hours 45 minutes, adding water occasionally to maintain the water level. Remove from water and allow to cool 10 minutes before turning out of mold onto a plate.