

## Christmas Pudding

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### Ingredients:

- 1 cup all-purpose flour
- 1 cup breadcrumbs
- 1 cup suet
- 1 cup raisins
- 1 cup currants
- 1/2 cup mixed candied peel
- 1/4 cup chopped walnuts
- 1/4 cup chopped almonds
- 1/4 cup brown sugar

- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1 egg
- 1/4 cup milk
- 1 tablespoon brandy (optional)

### Instructions:

1. **Combine the dry ingredients:** In a large bowl, combine the flour, breadcrumbs, suet, raisins, currants, candied peel, walnuts, almonds, brown sugar, cinnamon, cloves, nutmeg, and salt.
2. **Add the wet ingredients:** In a small bowl, whisk together the egg, milk, and brandy (if using).
3. **Combine the wet and dry ingredients:** Pour the wet ingredients into the dry ingredients and mix well.
4. **Steam the pudding:** Pack the pudding mixture into a greased and floured 1 1/2 quart pudding basin. Cover the basin with greased aluminum foil and steam for 4-5 hours, or until the pudding is cooked through.
5. **Cool the pudding:** Let the pudding cool completely in the basin.
6. **Flame the pudding:** To flame the pudding, ignite the brandy (if using) with a long match or lighter.

### Tips:

- For a richer pudding, use 1 1/2 cups of suet.
- For a more flavorful pudding, add 1/4 teaspoon of grated orange zest to the pudding mixture.