

## Title:

Christmas Recipes: Delicious Christmas Puddings

## Word Count:

657

## Summary:

Easy to cook and absolutely delicious Pudding Recipes to make your Christmas celebrations a memorable experience. Enjoy these Puddings with your loved ones during this Christmas.

## Keywords:

## Article Body:

Christmas Recipes: Delicious Christmas Puddings

Pudding Recipes given here are easy to cook and absolutely delicious. Properly made Christmas puddings will be extremely tasty and make your Christmas celebrations a memorable experience. Enjoy these Puddings with your loved ones during this Christmas.

Christmas Pudding (1).

## Ingredients of Christmas Pudding:-

1 lb. raisins (stoned), 1 lb. chopped apples, 1 lb. currants, 1 lb. breadcrumbs, 1/2 lb. mixed peel, chopped fine, 1 lb. shelled and ground Brazil nuts, 1/2 lb. chopped sweet almonds, 1 oz. bitter almonds (ground), 1 lb. sugar, 1/2 lb. butter, 1/2 oz. mixed spice and 6 eggs.

## Instructions:-

Wash, pick, and dry the fruit, rub the butter into the breadcrumbs, beat up the eggs, and mix all the ingredients together; if the mixture is too dry, add a little milk. Fill some greased basins with the mixture, and boil the puddings from 3 to 4 hours.

Christmas Pudding (2).

#### Ingredients:-

12 oz. breadcrumbs, 1/2 lb. currants, 1/2 lb. raisins, 1/2 lb. sweet almonds, 1 doz. bitter almonds, 3/4 lb. moist sugar, 3 oz. of butter, 2 oz. candied peel, 8 eggs, 1 teaspoonful of spice and 1 teacupful of apple sauce.

#### Instructions:-

Rub the butter into the breadcrumbs, wash, pick, and dry the fruit, stone the raisins, chop or grind the almonds, beat up the eggs, mixing all well together, at the last stir in the apple sauce. Boil the pudding in a buttered mould for 4 hours, and serve with white sauce.

#### Christmas Pudding (3).

#### Ingredients:-

1 lb. each of raisins, currants, sultanas, chopped apples, and Brazil nut kernels; 1/2 lb. each of moist sugar, wholemeal breadcrumbs, wheatmeal, and sweet almonds and butter; 1/4 lb. of mixed peel, 1/2 oz. of mixed spice, 6 eggs, and some milk.

#### Instructions:-

Wash and pick the currants and sultanas; wash and stone the raisins; chop fine the nut kernels, blanch and chop fine the almonds, and cut up fine the mixed peel. Rub the butter into the meal and breadcrumbs. First mix all the dry ingredients, then beat well the eggs and add them. Pour as much milk as is necessary to moisten the mixture sufficiently to work it with a wooden spoon. Have ready buttered pudding basins, nearly fill them with the mixture, cover with pieces of buttered paper, tie pudding cloths over the basins, and boil for 4 hours.

#### Christmas Plum Pudding (1)

#### Ingredients of Christmas Plum Pudding:-

One cupful of finely-chopped beef suet, two cupfuls of fine bread crumbs, one

heaping cupful of sugar, one cupful of seeded raisins, one cupful of well-washed currants, one cupful of chopped blanched almonds, half a cupful of citron, sliced thin, a teaspoonful of salt, one of cloves, two of cinnamon, half a grated nutmeg and four well-beaten eggs.

#### Making of Christmas Plum Pudding:-

Dissolve a level teaspoonful of soda in a tablespoonful of warm water. Flour the fruit thoroughly from a pint of flour; then mix the remainder as follows: In a large bowl put the well-beaten eggs, sugar, spices and salt in one cupful of milk. Stir in the fruit, chopped nuts, bread crumbs and suet, one after the other, until all are used, putting in the dissolved soda last and adding enough flour to make the fruit stick together, which will take all the pint. Boil or steam three to four hours. Serve with wine or any well-flavored sauce.

#### Christmas Plum Pudding (2)

##### Ingredients:-

2 cups ground suet, 2 cups bread crumbs, 2 cups flour, 2 teaspoons Baking Powder, 2 cups sugar. 2 cups seeded raisins. 2 cups currants, 1 cup finely cut citron, 1 cup finely cut figs, 1 tablespoon finely cut orange peel, 1 tablespoon finely cut lemon peel, 1 teaspoon ground cinnamon, 1 teaspoon ground ginger, 1/4 teaspoon ground cloves, 1/4 teaspoon ground nutmeg, 1/4 teaspoon ground mace, 1 tablespoon salt, 1 cup water or prune juice and 1 cup grape or other fruit juice

##### Instructions:-

Mix thoroughly all dry ingredients and add fruit; stir in water and fruit juice and mix thoroughly. Add more water if necessary to make stiff dough. Fill greased molds 2/3 full, and steam two or three hours. This pudding should be prepared and cooked a week or more before used. Before serving steam one hour and serve with hard, lemon or foamy sauce.