

Great Auntie Sybil Law's Christmas pudding recipe.

Ingredients for 3 puddings:

1lb currants
1lb raisins
1lb sultanas
4tbsp sherry
1/2lb candid peel
1 large grated carrot
1 large grated apple
1lb bread crumbs
1 gill old beer or barley wine (= 5fl oz)
2tbsp brandy
1 tbsp golden syrup
2 dsp ground almonds
1lb suet



Method:

Place the raisins, currants and sultanas in a large mixing bowl. Sprinkle over the sherry and thoroughly mix, to coat all the fruit. Cover with a plate and leave overnight to plump.

Grease 3 pudding basins with butter. Place a small circle of baking parchment in the bottom of each.

Add the remaining ingredients and mix until completely blended.

Pack the mixture into the greased pudding basins. Cover the top with a circle of baking parchment, so that it fits nicely within the basin rim.

Cut another circle of parchment out that is 3 inches wider than the rim. Place over the rim and crease down the sides. Tie in place with cotton string.

Place in a steamer and steam continuously for 7-8 hours. Allow to cool thoroughly. Store in a dry, cool place until Christmas morning.

Before serving, steam the pudding again for at least 3 hours.

Slide a thin palette knife around the sides, place a plate over the top and invert. Give a sharp shake, then gently lift the lid.

Warm a measure of brandy in a small pan. Set it alight and pour it over the hot pudding. Carry it to the table with the lights dimmed for the full impact of a traditional Christmas pudding.

Serve with rum sauce or brandy butter.