

# Christmas Plum Pudding

## Ingredients

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- 1 cup sultanas
- ¾ cup raisins
- ¾ cup chopped dates
- ⅓ cup currants
- ½ cup blanched almonds
- ¾ cup plain flour
- ¼ teaspoon bicarbonate of soda
- ¼ teaspoon cinnamon
- 1 cup fresh bread crumbs
- ½ cup butter
- ½ cup brown sugar
- 2 eggs, beaten
- 2 tablespoons brandy

## Method

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1. Combine fruit & almonds.
2. Sift flour, bicarb and cinnamon into the fruit mix. Add the breadcrumbs.
3. Cream butter & sugar. Gradually add eggs, then brandy, flour and fruit. Mix thoroughly
4. Put mixture into a greased pudding basin. Cover with foil, then the lid.
5. Place pudding in a saucepan of boiling water (water should come about 1/2 way up the pudding basin).
6. Boil for 3 hours.

## Notes

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This is best prepared a couple of weeks in advance. Store in a cool, dry place.

Source: -- (8 servings)

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