



Christmas

PUDDING

INGREDIENTS

- 5 cup (1kg) mixed dried fruit
- 3 eggs
- 1 cup (200g) firmly packed brown sugar
- 300 millilitre sour cream
- 2 1/4 cup (335g) plain flour
- 1 teaspoon ground nutmeg
- 1 teaspoon bicarbonate of soda

DIRECTIONS

1. Grease a pudding steamer or basin (1.75-litre/7-cup capacity), line base with a round of baking paper.
2. Place mixed fruit into a large bowl, stir to separate fruit.
3. Beat eggs and sifted brown sugar in a small bowl with an electric mixer until thick and creamy. Add egg mixture to the mixed fruit then stir in the sour cream and sifted dry ingredients.
4. Spoon pudding mixture into the prepared steamer. Place a 30cm x 40cm sheet of foil on bench, grease foil; top with a sheet of baking paper. Fold a 5cm pleat crossways through the centre of both sheets.
5. Place sheets, baking paper-side-down, over steamer, secure with lid or string. Make a handle with excess string. Crush surplus foil and baking paper firmly around rim to help form a good seal.
6. Place the pudding in a large boiler with enough boiling water to come halfway up the side of steamer. Cover the boiler with a tight-fitting lid; steam for 5 hours. Replenish with boiling water as necessary to maintain boil and water level during cooking. Stand the pudding for 15 minutes before turning out. Cool.
7. Wrap the pudding thoroughly in plastic wrap then place in an airtight container or freezer bag.

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