

Last Minute Juicy Christmas Puds

These puddings can be made at the last minute or in advance and re-heated when wanted. Serve with pouring cream or brandy butter. You can use sugar-free mincemeat to reduce the sweetness.



Ingredients

150g self-raising flour
1 level tsp baking powder
1 rounded tsp ground mixed spice
50g butter, softened
2 eggs
3 generous tbsp black treacle

2tbsp brandy or rum
100ml Guinness
450g jar of mincemeat
1 eating apple, peeled, cored & grated
Grated zest of 1 orange & 1 lemon
175g currants
25g chopped, roasted nuts
(almonds or hazelnuts)

How to

1. Pre-heat the oven to 200°C / gas mark 6.
2. Sieve the flour, baking powder & mixed spice into a large mixing bowl.
3. Add the butter, eggs, treacle, Guinness and brandy.
4. Whisk the mixture well. This is best done with an electric whisk.
5. Stir in the mincemeat, grated apple, lemon & orange zest, currants & nuts.
6. Stir well.
7. Butter the insides of 8 individual metal or foil pudding basins.
8. Divide the pudding mixture evenly between the 8 basins.
9. Cut 8 squares of foil large enough to cover the tops of the basins. Butter them well.
10. Place over the top of the basins, butter side down, and tuck under or tie well.
11. Stand the basins in a small roasting tin and pour boiling water around the little puddings until about 1cm deep.
12. Position the puddings in the middle of the oven.
13. Cook for 40-50 minutes.
14. Cool in the basins for about 10 minutes before turning out.

To re-heat:

Stand the basins in the roasting tin, surround with boiling water to 1cm and return to the oven (at 200°C / gas mark 6) for 15-20 minutes.

Do not leave the puddings in the metal basins **for more than 24 hours!**



juicy
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