

Christmas Guinness Pudding

1 x 2 pint pudding bowl - greased.

2 x round Circle of greaseproof paper for top. (one for cooking - one for storage).

Ingredients

3oz/85g/1/3 cup Self Raising Flour.

4oz/113g/1/4 cup breadcrumbs.

1/2 teaspoon Mixed Spice.

1/2 teaspoon Ground Cinnamon.

1/4 teaspoon Freshly ground Nutmeg.

6oz/170g/3/4 cup Dark Brown Sugar.

Fruit - total = 22oz/624g/ 2 3/4 cups.

I use the following mix, but you can add anything you like to total as of above.

4oz/115g/1/2 cup Dried Apricots.

3oz/85g/1/3 cup Fresh Apple.

5oz/142g/1/2 cup (heaped measure) Raisins.

5oz/142g/1/2 cup (heaped measure) Sultanas.

4oz/115g/1/2 cup Cherries.

1oz/30g/1/8 cup Mixed Nuts.

4oz/115g/1/2 cup Butter (melted).

2 Medium Eggs.	}	
2 Tablespoons Brandy.	}	Beaten together.
1/2 Pint/250ml/1 cup – Guinness.	}	

Sieve the flour and spices into a large mixing bowl.

Add breadcrumbs, sugar and prepared fruits. Mix thoroughly.

Make a well in the centre and pour in the melted butter and egg mixture.

Mix thoroughly.

Cover and leave to stand. Over night if possible or minimum 4 hours.

Mix well before placing in prepared bowl.

Cover tightly with greaseproof paper and tie down.

Place in steamer 2/3 full of water. Use an upturned bowl so bottom of putting bowl is not in contact with bottom of pan.

Cover with tight fitting lid and cook for 4-6 hours.

Top up with boiling water and keep a steady boil.

Remove from pan carefully and leave to cool completely.

When cold remove damp papers and recover with fresh greaseproof paper.

Store in a cool dry place.

Christmas Day

Replace the greaseproof paper with fresh clean greaseproof.

Place in steamer.

Steam for 1 1/2 hours in steamer, to heat thoroughly.

Serve and enjoy.