



## Mini Christmas Puddings

Sarah's Servings: 12 Sarah's skill: Easy, Baking time: 1 hour 45 mins

### Ingredients

450g Dried mixed fruit	100g Self Raising flour
150g Chopped dried prunes	150g Light brown sugar
50g Quartered glacé cherries	1/2 tsp Ground all spice
40g Finely chopped stem ginger	1 tsp Mixed spice
1 Grated cooking apple (peeled)	240g Vegetable suet
1 Orange (zest & juice)	75g Black treacle
100ml Brandy	100g Melted butter
	3 Large eggs

### Method

- The day before baking the puddings: In a medium sized bowl weigh the dried mixed fruit, prunes, cherries, stem ginger, grated apple, orange zest, orange juice and brandy . Stir and cover with cling film and leave overnight to soak.
- The following day: Pre-heat the oven to 180 degrees centigrade (160 fan).
- Place 12 pudding dishes in a large roasting tray(s). My foil pudding dishes measure 8.5cm diameter x 6cm high.
- Cut 12 circles of baking parchment the diameter of the top of the pudding dishes and 12 squares of foil a few centimetres larger than the dishes.
- In a large bowl put the flour, sugar, all-spice, mixed spice, vegetable suet and black treacle.
- Melt the butter and add to the bowl with the eggs.
- Add the soaked fruit and mix until everything is fully combined.
- Divide between the pudding basins and top with the circle of parchment and make a pleat in the foil and place on the top of the puddings.
- Boil the kettle and with the puddings in the roasting tin fill so the water is half way up the basins. Do this in the oven to avoid spillage.
- Bake for 1 hour and 45 minutes. Take the foil & parchment off one of the puddings and test with a skewer- it should come out clean.
- Remove the puddings from the water bath and leave to cool.
- Tie string around the top of the puddings when cool and store until ready to eat. Eat within a month or to keep longer feed with brandy a week after baking.
- Re-heat in a water bath or cook individually in the microwave (when removed from the metal tins) for approximately 1 minute.