

How to Make A Simple - Yet Traditional - “Christmas Plum” Pudding

Recipe courtesy of “**Merryboosters**” - December 10, 2022

<https://merryboosters.com/easy-christmas-pudding-recipe/>

Ingredients

1. Butter: 125 g or 1 stick or 1/2 cup +1 tbsp
2. Soft dark or light brown sugar: 110g or 1/2 cup
3. Molasses /if you don't have molasses you can use brown sugar : 1 tbsp or 20g
4. Eggs : 2 large
5. Dried mixed fruit: 375-425g (you can use dry fruits of your choice and can choose candied peels or glazed cherries or nuts according to your preference) - [and macerate them in brandy or rum if desired].
6. Ground Mix spices: 1 tsp or 2.7 g
7. Cinnamon powder:1 tsp or 2.7g
8. Vanilla Sugar or Extract (optional):1/2 tsp
9. Zest of 1 Orange
10. Bread Crumbs:100g or approximately 2 cups loosely packed
11. Plain flour: 50 g 1/2 cup -2 tbsp

Three Simple Steps:

*Mix all the ingredients in a bowl
Transfer the pudding mix to the greased Pudding Mold
Wrap & Steam the Christmas Pudding*

Mix all the ingredients in a bowl

In to a bowl, just add in the softened butter and brown sugar. Cream them together using a spoon or spatula. Add the molasses and eggs. Stir and combine. *The batter may get curdled at this point.* Add zest of 1 large orange, cinnamon powder, “ground all spices”and 1/2 teaspoon vanilla sugar into it. Add bread crumbs and flour into this and combine everything together.It will be thick and sticky.

Transfer the pudding mix to the Pudding Mould

Generously butter your pudding mold and scoop the batter into the mould, pressing down and smoothing the top. Take an aluminum foil and fold a pleat in the center to allow room for expansion as the pudding cooks.Trim off excess from sides. Secure the paper by folding down the sides and tying securely with a string.

Steam the pudding

Place a small plate which works as a trivet on the bottom of the pot to prevent the pudding mold from coming in direct contact with the pot in order to prevent scorching. Place the pudding mold into the pot.Pour in some hot water that come approximately to the half of the pudding mold. Cover the pot with the lid. Steam the pudding over low heat for approximately 3-4 hours. Check periodically to ensure the water level is still at the halfway point and add more water as needed. When the pudding is done steaming, carefully lift out the pudding mold and let it sit for until the pudding is almost completely cooled. Then invert the pudding on a plate. It will slide out easily onto the plate.

*Garnish with fresh cranberries and rosemary sprigs - and **flambé**, or serve with **Crème Anglaise**, **French Chantilly Cream**, or vanilla ice cream.*