



Boozy Christmas Pudding

Serves 4-6 (x3)

INTERMEDIATE

Prep 25 mins

Cook 2 hours 0 mins



Ingredients

- 100 g (4 oz) self-raising flour
- 50 g (2 oz) fresh white breadcrumbs
- 50 g (2 oz) ground almonds
- 275 g (10 oz) soft dark brown sugar
- 75 g (3 oz) suet
- 225 g (8 oz) raisins
- 225 g (8 oz) currants
- 225 g (8 oz) sultanas
- 50 g (2 oz) glace cherries, chopped
- 50 g (2 oz) flaked almonds
- 1 tsp Cinnamon Ground
- 1/2 tsp Nutmeg Ground
- 1/2 tsp Coriander Ground
- 1/2 tsp Allspice Ground
- 1/2 tsp salt
- 3 medium eggs
- 3 tbs brandy
- 150 ml (1/4 pint) brown ale
- 3 x 0.5 litre pudding bowls

Method



[Click to watch the video](#)

STEP 1

To prepare the pudding basins, grease them really well and line the bottom of each one with a small square of greased greaseproof paper.

STEP 2

Mix together all of the dry ingredients in a large bowl. In a separate bowl, beat the eggs with the brandy and brown ale.

STEP 3

Combine the fruit mixture with the egg mixture and stir well. Spoon equally into the prepared basins and cover each with a circle of greaseproof paper. Top each basin with a large square of pleated greaseproof paper and secure well with string. Make a handle with a double length piece of string and tie securely through both ends.

STEP 4

Place each pudding in a separate steamer or large saucepan with an upturned sauce inside, and pour in enough boiling water to come half-way up the sides of the basins.

STEP 5

Steam for 2-2½ hours, topping up with more boiling water when necessary. Remove and set aside to cool. Replace the greaseproof paper with fresh, ready for re-steaming, and store in a cool dry place.

STEP 6

On the day of serving, re-steam the pudding, as above, for 1-2 hours. Alternatively, pierce the greaseproof paper and re-heat in the microwave on full power for 2-2½ minutes, or until piping hot throughout.

STEP 7

Remove the greaseproof paper, place a plate on top of the basin and turn upside down. Shake the pudding gently to release onto the plate.

STEP 8

To flame, simply heat 2 tbs brandy in a small saucepan and light before pouring over the pudding immediately.

Cook's Notes

You can make your pudding anywhere up to 6 months in advance of Christmas. This recipe makes 3 puddings, each serving 4-6 people - that's one for Christmas Day, one to wrap up as a gift and one for unexpected visitors over the Christmas season, or you can keep it for Easter if you can resist it that long!