



## Mrs Mackie's Christmas Pudding Recipe



A traditional recipe for a rich dark moist pudding. Ideal to be served with a brandy or whisky sauce.

### The Ingredients

#### To make 2 x 2 pound or 4 x 1 pound puddings

- 3 ounces of flour
- 5 ounces of bread crumbs
- 5 ounces of suet
- 1¼ pounds of mixed dried fruit
- 1 small orange
- 1 small lemon
- 1 small cooking apple
- 2 eggs
- 1 tablespoonful of treacle
- ½ teaspoonful of mixed spice
- ½ teaspoonful of cinnamon
- ½ teaspoonful of nutmeg
- 1 small carrot
- 6 ounces of sugar (brown or white)
- 4 ounces of candid peel
- Pinch of salt

#### To make 4 x 2 pound or 8 x 1 pound puddings

- 5 ounces of flour
- 10 ounces of bread crumbs
- 10 ounces of suet
- 2½ pounds of mixed dried fruit
- 2 small oranges
- 2 small lemons
- 1 cooking apple
- 4 eggs
- 2 tablespoonfuls of treacle
- 1 teaspoonful of mixed spice
- 1 teaspoonful of cinnamon
- 1 teaspoonful of nutmeg

1 carrot  
11 ounces of sugar (brown or white)  
6 ounces of candid peel  
1 pinch of salt

### **The Method of Mixture**

Mix flour, bread crumbs, suet, and mixed dried fruit into a large bowl. Add grated orange and lemon rind and juice. Add grated cooking apple. Mix well. Add eggs, treacle, spices and grated carrot. Add sugar, candid peel and salt. Mix well. (Optional ingredient tablespoon of whisky or brandy).

Allow mixture to stand over night in a covered bowl.

Place mixture into well greased pudding bowls. Cover with grease proof paper and secure with string.

Pressure cook according to pressure cooker instructions.

Allow to mature for approximately one month before final serving.

### **The Serving**

Warm through using a saucepan of water on a low heat for two hours approximately, being careful not to let any water enter the pudding or the saucepan to boil dry. **DO NOT MICROWAVE.**

The pudding may then be flamed at the table. Pour over the pudding two tablespoons of high proof whisky and set alight.

Ideally serve with a brandy or whisky sauce.

