

# Christmas Pudding

## What you need:

25g Self Raising Flour

50g Breadcrumbs

50g Suet

50g Brown sugar

150g Raisins/sultanas/currants

25g Cherries or peel

1 Egg



**Also needed:** 1 tbsp grated apple, grated rind and juice of  $\frac{1}{2}$  a lemon,  $\frac{1}{4}$  tsp mixed spice,  $\frac{1}{4}$  tbsp black treacle and of course the most important ingredient Brandy ( choose your own quantity of this). Greaseproof paper, foil and a piece of string.

## What to do:

- 1: Add all the dry ingredients into a bowl and mix together.
- 2: Then add the wet ingredients and stir until gooey and drops from a spoon.
- 3: Grease a glass bowl and add the mixture.
- 4: Cover the top of mixture with a circle of greaseproof paper. Tie the foil with the string over the top of the bowl (remember to leave a fold in the foil).
- 5: Boil in a saucepan of water for 4 hours (check the water every so often, it may need topping up).
- 6: This can now be stored until Christmas Day.
- 7: Reheat as required on Christmas day.

