

Sugaroom Xmas Pudding

This is a great pudding that takes a bit of time to prepare but is well worth the effort.

You will need 2 x 1 L bowls that have been generously buttered and dusted with flour.

Also pre heat the oven to 150 degrees celsius

First take;

500g of soft Unsalted butter and
1 1/3 Cups Dark Brown Sugar

Beat the butter until soft with electric beaters. Add the sugar and continue to beat until light and fluffy.

Then gradually beat in 3 eggs and 3 tablespoons corn syrup.

Now add all the remaining ingredients;

2/3 cups self raising flour
1 pinch salt
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
The juice and grated rind of 1 lemon and 1 orange
4 cups bread crumbs
1 1/3 cups raisins
1 1/3 cups currants
1/3 cups chopped mixed peel
¼ cup brandy

Mix well and spoon the mixture into the 2 prepared bowls and then cover with some foil.

To cook place both bowls in a large tray that has been filled with water. This will slowly steam, the puddings while they are in the oven.

Cook for 4 hours. You don't need to watch while they are cooking, just remember that they are still in the oven if you leave the house!

After 4 hours, remove from the heat and let cool for 30 minutes or so. Then you can turn out. Place a plate over the top of the puddings and flip upside down. The pudding should come easily.

You can ignite with some more brandy and serve immediately or refrigerate and then reheat in a microwave oven when you are ready.

Serve with ice cream and brandy sauce.