

Christmas Pudding: traditional recipe with a modern method

This Christmas pudding was first made by my Mother and was cooked in the old washing boiler. I use very nearly the same recipe but brought up to date, cooking it in a slow cooker. No long steaming all day, no steamed-up windows!

I first tried this method 2 years ago having eight Christmas puddings to make for the monthly WI Nosh and Natter lunches, which are a regular fund raiser for the Federation as well as being a wonderful chance for our members to get together with other members from around the County. In previous years it took 3 days of steaming, topping up the water levels, and then, on the day, another 4 hours steaming. The time involved has changed very little, but the convenience of not having to top up, and even more important not using any space on the cooker is wonderful!

Recipe

This makes 3 1.2 litre puddings, enough to serve 8 from each.

225g sultanas
225g currents
225g stoned raisins
225g seedless raisins
100g glacé cherries
100g sliced almonds
100g ground almonds
225g white breadcrumbs
2 carrots grated
1 cooking apple grated
1/2 teaspoon of mixed spice
1/2 teaspoon fresh ground nutmeg
1/2 teaspoon cinnamon
225g of shredded suet or vegetable suet
225g Demerara sugar
Grated rind and juice of a lemon and orange
225g golden syrup
4 tablespoons Brandy or Rum
150ml brown ale
4 large eggs beaten

Mix all the above well and leave overnight

Share the mixture between the three 1.2lt greased basins. Cover each pudding with a ring of grease-proof paper and the lid of the pudding basin. Put into slow cookers, pour boiling water 2/3 up and start on High for one hour. Turn down to Low for at least 9 hours or overnight. Change the ring of grease-proof paper and replace the lid, store in a dark cupboard until required.

On the day, again using your slow cooker, put the pudding in, top up 2/3 with boiling water and set on High for 30 min and lower to Low for 3 hours or until you're ready.

Serve with brandy sauce or whatever is your family favourite.

Enjoy!