



Sometimes we have the good fortune of adding “members” to our family by choice. These are a very special breed of people. They are people who, although, have no investment through blood, pull you into their lives. They share traditions, support and love from the heart.

Plum Pudding

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Plum pudding is traditionally made several months in advance of the Christmas season. It involves a long and, honestly, laborious process. But the deep, rich flavor of this traditional English dessert is worth the time.



Yield
1 pudding



Prep Time
30 minutes



Cook Time
10 hours



Total Time
10 hours 30 minutes

INGREDIENTS

- | | |
|-------------------------------------|--|
| 1 pound currants | 1 carrot, grated |
| 1 pound raisins, chopped | 2 ounce dry bread crumbs |
| 1 pound white raisins, chopped | 6 eggs |
| $\frac{3}{4}$ pound grated suet | 4 ounce dried fruit peel (citron) |
| 1 pound sugar | $\frac{1}{2}$ teaspoon ground allspice |
| 1 pound self-rising flour | 1 lemon, zested and juiced |
| $\frac{3}{4}$ cup brandy | |
| 1 apple, grated | |
| Hard Sauce | |
| $\frac{1}{2}$ cup butter | |
| 1 $\frac{1}{2}$ cups powdered sugar | |
| 2 tablespoons rum or brandy | |

INSTRUCTIONS

Plum Pudding

1. In a large mixing bowl mix together all ingredients.
2. Divide batter into two well-buttered 2-quart heat-proof basins or pudding molds. Cover each basin or mold with parchment paper. Lay a large piece of cotton cloth over the top of the basin, secure with cotton twine around the rim of the dish. Pull corners up over the top and hold together with a safety pin.
3. Put enough water into a saucepan to come just below top of dish. Boil pudding for 10 hours.
4. Remove from water bath and allow to cool before removing from basin.
5. Wrap in plastic wrap and store in the refrigerator to allow flavors to develop.
6. Before serving, place pudding back in basin and heat in hot water bath for
7. 2 hours. Serve with hard sauce.

Hard Sauce

1. In a medium bowl, cream together the butter and powdered sugar until light and fluffy. Stir in the rum or brandy.
2. Serve with Auntie Ev's Plum Pudding.



Auntie Ev & Uncle Ray



Jenni Field



It's very good Jenni, it's just like Ev used to make.

*~ Eileen Lainson
Ev's Sisiter*

