

**Christmas Pudding**

**Ingredients:**

	<b>Kg</b>
Soft Flour	1.280
Soft Brown Sugar	3.400
Suet	2.270
Bread Crumbs	4.540
Baking Powder	0.090
Spice	0.200
Nutmeg	0.090
Salt	0.090

**Add:**

7.5 tins of Guinness or other Brown Ale

2 Oranges }  
2 Lemons } Liquidised

**Add:**

<b>Lb</b>	<b>Oz</b>	
		6.800
		3.400

Tip: Soak fruit in Brandy for deluxe version!

**Method:**

- Bake in wet\* oven 240/250°F
- 2.5 hours 1lb; 3.5 hours 2lb approx.

\* Place water in pans and in tin at front of oven.