

Christmas Pudding

Ingredients:

	Kg
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:

Lb Oz

Sultanas	6.800
Currants	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.