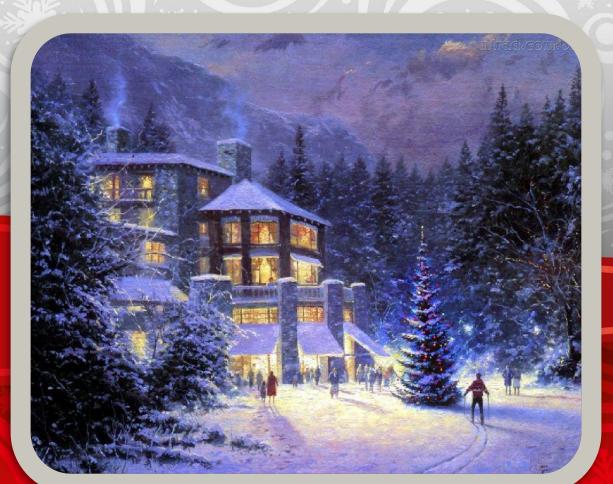
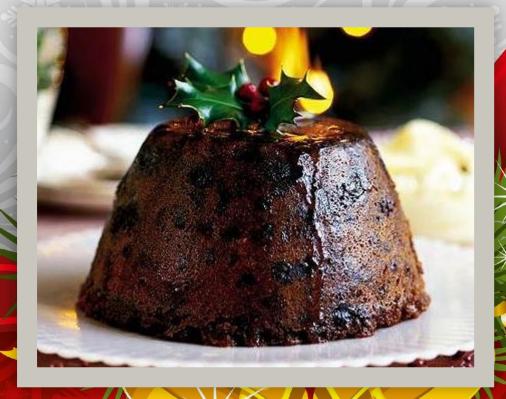




Christmas Pudding

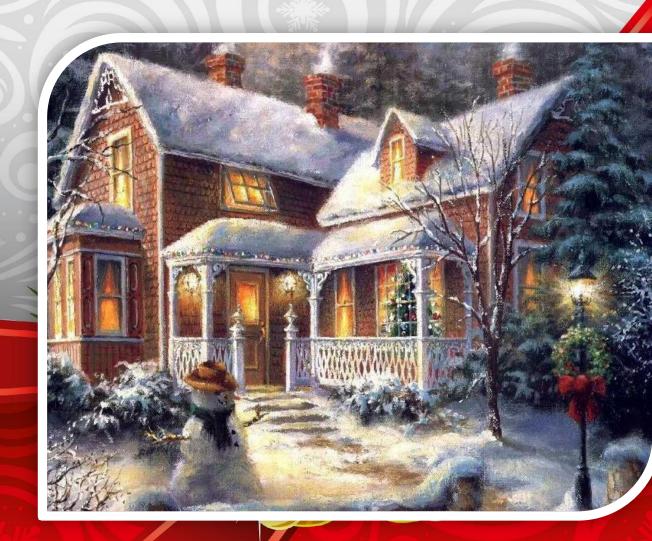
No British Christmas is complete without a Christmas Pudding





To Gook a Christmas Pudding you need

- 500 g / 1 lb currants
- 500 g / 1 lb raisins
- 500 g / 1 1b golden raisins
- 500 g / 1 lb bread crumbs
- 500 g / 1 lb brown sugar
- 250 g / 8 oz suet get it from a butcher; if you can't find it, substitute with solid vegetable shortening
- 120 g / 4 oz mixed peel
- 120 g / 4 oz glace cherries, chopped
- 120 g / 4 oz almonds, chopped
- grated rind of 1 lemon
- grated rind of 1 orange
- 1 carrot, grated
- 1 apple, grated
- 6 eggs





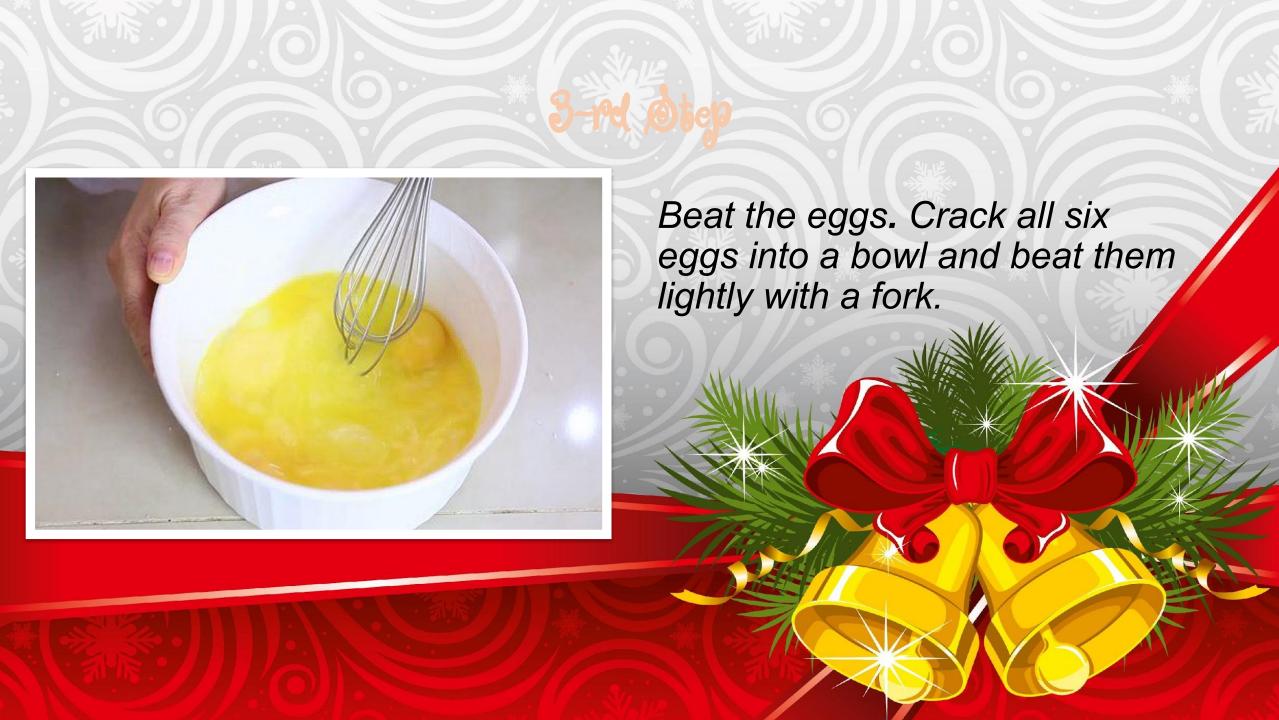




Mix thoroughly with a wooden spoon.











Transfer. Put the pudding mix into the bowl, pressing it down lightly and giving a final pat to make it level.









8-th Otep

Cook the pudding. Place the saucepan onto a high heat and bring the water to a boil. Once it is boiling, turn it down to a gentle simmer and allow to simmer for roughly 4 hours.











