

GRANDMA'S PUDDING RECIPE

3 CUPS PLAIN FLOUR
1 1/2 CUPS RAW SUGAR
1 CUP MIXED DRIED FRUIT
1/2 CUP EXTRA CURRANTS
1 1/2 DESERT SPOON BI-CARB

1 1/2 TBLSPN BUTTER
1 TSPN SALT
3 TSPNS CINNAMON
2 TSPNS NUTMEG
1 1/2 CUPS MILK

THREE QUARTER FILL A LARGE SAUCEPAN AND BRING TO THE BOIL. ADD SALT. BOIL A MUSLIN CLOTH (AROUND 60CM X 60CM OR BIGGER) FOR A FEW MINUTES, REMOVE USING TONGS AND ARRANGE TO LINE A COLANDER (CAREFUL OF STEAM, OUCHIE!). LIGHTLY SPRINKLE WITH A TABLESPOON OF FLOUR (MORE IF YOU LOVE THE 'SKIN' OF THE PUDDING). KEEP THE WATER SIMMERING.

IN A LARGE BOWL, SIFT FLOUR AND SPICES WITH BI CARB SODA AND SUGAR. STIR WELL. MIX IN THE BUTTER USING YOUR FINGERTIPS, UNTIL IT REACHES THE CONSISTENCY OF BREADCRUMBS.

ADD FRUIT AND MIX IN MILK SLOWLY. SPOON THE MIXTURE INTO THE LINED COLANDER, THEN GATHER THE CLOTH TOGETHER, ALLOWING ROOM FOR THE PUDDING TO EXPAND AND LEAVING A LOOP TO HANG THE PUDDING FROM.

LOWER INTO THE BOILING WATER AND SIMMER MODERATELY FOR 3 HOURS, TURN THE PUDDING AFTER TWO HOURS. DO NOT ALLOW THE WATER TO GO OFF THE BOIL AND TOP UP WITH FRESHLY BOILED WATER AS NEEDED.

HANG TO DRIP DRY THEN STORE IN FRIDGE (2 DAYS) OR FREEZE UNTIL NEEDED. BEST SERVED WITH CUSTARD AND WINE SAUCE -- AND BRANDY, OF COURSE!

HAPPY CHRISTMAS, LOVE *Clare*