

# Gluten and Dairy Free Christmas Pudding.

## Ingredients

- 200g each raisins and sultanas
- 200g each dried apricots and pitted prunes (or figs) – chopped roughly but quite finely
- Grated zest and juice of 1 large orange
- 1 eating apple
- 1 rounded tsp ground cinnamon
- 1 rounded tsp mixed spice (or mixture of ground nutmeg, allspice and ground cloves)
- 3 rounded tbsp good marmalade (or use honey for a sweeter pud)
- 6tbsp Oloroso sherry – or your preferred alternative
- 5tbsp brandy
- 3tbsp melted butter
- 3 large eggs
- 50g flaked almonds
- 100g ground almonds
- 125g crumbs made from gluten-free bread

## To serve:

- A few fresh or frozen cranberries, cherries, pomegranate – whatever you fancy!
- Gluten and dairy free custard (recipe below)

## You'll need:

- 1.2 litre pudding basin, buttered, small disc of greaseproof in base,
- baking paper
- foil
- string



# Baking Process

*(The night/day before pudding is to be enjoyed)*

1. Put the raisins, sultanas, apricots and prunes in a large bowl.
2. Add the orange zest and juice.
3. Use the coarse side of a grater to grate the unpeeled apple straight in, working around the core.
4. Stir in the spices, marmalade (or honey), sherry and brandy.
5. Mix well, cover and leave overnight in a cool place (not the fridge). This gives the flavours a chance to truly infuse – you'll be thankful for this step later..

If you don't have the time to let the mixture sit overnight, whatever time you can afford will be worth it..

*Christmas day – this won't take long ....*

6. Stir together the butter, eggs, flaked and ground almonds and breadcrumbs.
7. Spoon the mixture into the basin, pressing it down well.
8. Cover with a piece of pleated paper, then pleated foil.
9. Secure with string and make a string handle, if you want.
10. Cook in a steamer, with a tight-fitting lid, over boiling water for 5-6 hrs, checking and topping up the water every hour, so it doesn't boil dry.

## **To serve immediately**

Place pudding on a pretty platter, sprinkle with cranberries (or chopped cherries / pomegranate – or whatever takes your fancy) tip 2 tbspn of brandy over the pudding and hold a lit match close to it .. the brandy will catch light (which burns off the alcohol) and it looks very impressive!

Serve with gluten & dairy free custard.

## **To store & reheat for future pleasure!**

Let the pudding cool completely. Remove paper. Store in foil, a cool place for up to 3 mths.

## **To reheat**

Remove the foil.

Replace the cling film with a sheet of baking paper and put the foil back on.

Steam, as above, for 2 hrs.