



# Miss Windsor's

DELECTABLES

## Mrs Beeton's Traditional British Christmas Pudding!

**Preparation time: 45 mins**

**Cooking time: 3 to 5 hours  
(depending on size of pudding basin)**

### Ingredients

- large bottle of dark rum / brandy (to soak the fruit)
- 220g (1 & 3/4 cups) dried raisins
- 220g (1 & 3/4 cups) dried sultanas
- 120g (1 cup) dried currants
- 225g (3 & 1/2 cups) fresh brown breadcrumbs
- 60g (3/4 cup) desiccated coconut
- 120g (3/4 cup) roughly chopped mixed peel
- 60g (1/2 cup) self-raising flour
- 220g (2 cups) beef or vegetable suet
- 150g (1 cup) dark brown sugar
- 1/2 grated nutmeg
- 1/2 heaped teaspoon mixed spice
- 1/2 heaped teaspoon ground cinnamon
- pinch of salt
- 142 ml (5 fl oz) whole fat milk
- 4 eggs – lightly beaten
- juice of 1 lemon
- 1 wineglassful of dark rum

### Equipage

- 1 extra-large pudding basin  
(Size: 4-pint / 2.27 litres/ 4.80 US pint)
- Or - 2 x pudding basins (Size: 2-pint / 1.14 litres / 2.40 US pint)
- food-processor or similar implement

### Method

1. First off, roughly chop all the dried fruit and soak in any dark rum or brandy for about one week – if pushed for time a few days will suffice.
2. Using a sieve drain the rum soaked fruit and set to one side.
3. Prepare your breadcrumbs by using a food processor or similar implement, then transfer to a large mixing bowl.
4. Add desiccated coconut, mixed peel, self-raising flour, suet, dark brown sugar, nutmeg, mixed spice, ground cinnamon, a pinch of salt, rum soaked fruit, milk, lightly beaten eggs, lemon juice, and a wineglassful of rum – Oh, and do save a drop for yourself!
5. Darlings, using a wooden spoon mix all the ingredients together – go on and 'give it some welly'!
6. Reach for a large saucepan, and place an old saucer on the bottom (this will prevent the basin from cracking) then fill with water, about half-way up the basin, and immediately put on to boil.



7. Now, take two pudding basins or an extra large one. Grease well with butter, and three-quarters fill with the mixture.
8. Time to prepare the basins for steaming. Cut a large piece of greaseproof paper and foil. Place the foil piece on the kitchen counter followed by the greaseproof paper on top, then lightly grease with butter.
9. Holding both pieces, make a pleat in the centre – this will allow space for the pudding mixture to rise.
10. Gently place over the basin and mould it around the edges.
11. Using a large piece of string, tightly wrap it around a few times under the 'lip' of the basin, and secure with a knot or two.
12. Make a handle by threading the string from one side to the other a few times. Again, secure with a knot or two.
13. Trim off the excess paper/foil, then tuck both layers under neatly – making an extra water-tight skirt.
14. Now the water is boiling, using the handle, place the basin gently into the saucepan and cover with lid.
15. Darlings, make sure you regularly top up with water, as you wouldn't want your Christmas pud to boil dry!
16. After approximately 3- 4 hrs (2-pint basin) or 4-5 hrs (family size basin), Miss Windsor recommends checking if they're cooked. Insert a skewer right through the foil/paper layer. If it comes out clean it's ready, if not keep steaming for a while longer!
17. Once cooked, allow to completely cool. Prick all over with a skewer and spoon feed with dark rum or brandy.
18. Then cover with a layer of greaseproof paper and foil, tightly secure with string, and store in a cool dark place – not a fridge or freezer!
19. If you have made this a few weeks before Christmas Day, just spoon feed every week with dark rum or brandy, or if made well in advance once per month will do!
20. When the big day has arrived, give your pudding a fresh covering of greaseproof paper/foil – don't forget to make a handle! Then steam for approximately 2 hours.

Miss Windsor x