

Christmas pudding recipe



Suggested donation for pudding makers: £5

Get in the Christmas spirit and host a festive Christmas pudding fundraiser with your friends and family. Get baking, raise money, and help the NSPCC be here for all children this Christmas.

What you'll need

- 110g/4oz suet
- 50g/2oz self-rising flour – sifted
- 110g/4oz breadcrumbs
- 1 tablespoon ground mixed spice
- ¼ tablespoon grated nutmeg
- A pinch of ground cinnamon
- 225g/8oz soft dark brown sugar
- 110g/4oz sultanas
- 110g/4oz raisins
- 275g/10oz currants
- 25g/1oz mixed candied peel
- 25g/1oz skinned and chopped almonds
- 1 small cooking apple – peeled, cored and finely chopped
- Grated zest of ½ large orange
- Grated zest of ½ large lemon
- 2 large eggs
- 75ml/2.5floz barley wine
- 75ml/2.5floz stout (if you can't use barley wine, use some extra stout instead!)
- 2 tablespoons rum
- Butter to grease

Utensils

- 1 large mixing bowl
- 1 bowl
- 1 spoon
- Foil
- Pudding basin (if you do not have a pudding basin, use a heatproof glass bowl alternative)
- Greaseproof paper
- String
- Steamer

Remember to only add alcohol if you're over 18! Instead of alcohol, you could try a recipe that uses apple and blackcurrant squash (or another juice of your choice). If your pudding is alcohol-free, remember to make it closer to Christmas to ensure it stays fresh!

Instructions

Day 1

1. Put suet, flour, breadcrumbs, spices and sugar in large mixing bowl and stir until completely blended.
2. Gradually add dried fruit, mixed peel and nuts, followed by the apple and citrus zest and stir in well.
3. In a separate bowl add the barley wine, stout, rum and eggs and beat together.
4. Add egg mixture to the rest of the ingredients and mix together. The mixture should be sloppy and drop off the spoon. To make sure the texture is just right, tap the spoon on the side of the bowl. Add more stout if necessary to achieve the right consistency.
5. Cover the mixture and leave overnight.

Day 2

6. Spoon the mixture into a lightly greased pudding basin and fill to the top. Cover with a double sheet of greaseproof paper and a sheet of foil. Use string to tie the paper to the pudding basin and to make a handle to easily lift the pudding basin.
7. The pudding should be steamed for eight hours.
8. After steaming, re-wrap pudding in new foil and store in a cool and dark place.

How to steam your pudding

1. Place the steamer into a saucepan of simmering water and then place the pudding basin into the steamer. Make sure the water is halfway up the saucepan so the pudding can cook through properly.
2. Cover the saucepan with a lid.
3. Remember to check water levels and top up water when necessary.

If you don't have a steamer, use an upturned heat-proof plate at the bottom of the saucepan