

CHRISTMAS PUDDING *Recipe*

Mrs Claus' take on the classic Christmas Pudding is sure to put a smile on your dial.

INGREDIENTS

- 275g brown sugar (1¼ cups)
 - 4 eggs, lightly whisked
 - 150g plain flour (1 cup)
 - 250g unsalted butter
 - 140g fresh breadcrumbs
- Soak the following ingredients in rum for 24 hours:
- Mixed peel x 100g
 - Sultanas, raisins, currants 250g of each
 - 100g blanched almonds
 - 100g walnuts
 - Glace cherries chopped x 100g

METHOD

- Combine dried fruit and mixed peel in a bowl, scatter with rum or brandy, cover and stand overnight.
- Beat together butter, sugar and mixed peel using an electric mixer until fluffy, then slowly beat in egg.
- Sieve together flour, salt, spices and bi carb soda. Add to mixture in batches, alternating with soaked fruit mixture, then stir through breadcrumbs.
- Pour pudding mixture into your preferred mould.
- Place puddings into a large saucepan with a wire rack or tea towel lining the base. Fill with enough water to come halfway up the side of the bowl. Cover and simmer for 6 hours, topping up water when necessary.
- Insert skewer or fork to see if cooked.

GINGER BREAD

Dough

Mrs Claus' personal ginger bread dough recipe to create your very own ginger bread men, house or creative creation.

INGREDIENTS

- 1 cup butter, softened
- 1 cup sugar
- 1½ teaspoons baking soda
- 1 cup molasses
- 5 cups plain flour
- 4½ teaspoons ground ginger
- 1½ teaspoons ground cinnamon
- ½ teaspoon ground allspice
- ¼ teaspoon salt

METHOD

- Beat butter and sugar at medium speed with an electric mixer until fluffy. Stir together baking soda and 1/4 cup water in a small bowl until dissolved; stir in molasses.
- Stir together flour, ground ginger, ground cinnamon, ground allspice and salt. Add to butter mixture alternately with molasses mixture, beginning and ending with flour mixture. Beat at low speed after each addition.
- Divide dough in half; flatten each into a disk. Wrap disks in plastic wrap, and chill 1 hour.
- Preheat oven to 180 degrees, roll dough disks to 1/4-inch thickness on a lightly floured surface. Cut dough into desired shapes, rerolling remaining dough scraps as needed. Place cookies on parchment paper-lined baking sheets.
- Bake at 180 degrees for 12 to 15 minutes. Cool in pans on wire racks 5 minutes; remove from pans to wire racks, and cool completely (about 30 minute).
- Decorate to your liking.