

## Mabel Bailey Heller & Gen Heller's Christmas Plum Pudding

Makes 5 pounds to serve 20

### Ingredients

#### Marinated Fruit

- ½ cup brandy
- 1 lb seeded Lexia or Muscat raisins
- 1 ½ cups seedless raisins
- 1 cup currants
- ½ cup chopped mixed peel
- ½ cup sliced glacé cherries
- ½ cup almonds (optional)

#### Pudding Ingredients

- 4 cups soft bread crumbs (grate chunks of fresh bread (white or brown) in a food processor)
- ½ lb ground beef suet
- 2 cups dark brown sugar
- 1 ¾ cups all-purpose flour
- 1 tsp. baking soda
- 1 ½ tsp. each salt, nutmeg and cinnamon
- 4 eggs beaten
- ¼ cup dark molasses
- 2 tsp. grated lemon rind
- Grated rind and juice of 1 orange



### Directions

- Soak fruit in brandy for 1 – 2 days or up to a week
- In a large bowl combine dry ingredients and mix well. Then add eggs and molasses, mix well again, then incorporate marinated fruit, lemon and orange rind and juice. Use your hands to make it easier.
- After incorporating all thoroughly, spoon into greased pudding bowls, filling 2/3 full. We use a Bundt pan and cover the hole with a large champagne cork.
- Cover the pan with 2 sheets of large foil, one beginning from the bottom and covering the top and the second sheet covering the top and finishing on the bottom. Tie down tightly with butchers twine so that the water or steam does not reach the surface of the pudding. Make a handle with the twine to make it easy to raise and lower from the water bath
- Place a trivet in the bottom of a large canning pot, then place the covered pudding pot on top. Fill with hot water until the water reaches 1/3 of the way up the pudding pot. Bring to a very slow boil and cover the pot with its lid.
- Check every 30 minutes adding water when needed
- Steam for 5 hours, and then remove from the water bath while hot. Let cool for 10 or 15 minutes, and then remove from the pudding pot (you may need to use a knife if it is sticking to the sides).
- If some larger pieces were stuck in the pudding pot, remove carefully and put back into place on the pudding. Let cool completely.
- Wrap the pudding with foil or plastic wrap and store in a cool, dry place.
- On Christmas Day, return pudding to original pudding pot, steam the pudding for about one hour to reheat. Turn the pudding on to a serving plate. To flame, warm 3–4 tablespoons brandy in a small pan, pour it over the hot pudding and light with a long match. We serve with Hard Sauce and smothered with Caramel Sauce.