

Microwave Christmas Pudding

Ingredients

75 g (3 oz) plain flour
¼ teaspoon salt
75 g (3 oz) suet
½ teaspoon mixed spice
¼ teaspoon ground cinnamon
40g (1½ oz) fresh white bread crumbs
50 g (2 oz) caster sugar
50 g (2 oz) mixed peel
50 g (2 oz) molasses sugar
50 g (2 oz) glacé cherries chopped
75 g (3 oz) currants
75 g (3 oz) sultanas
100 g (4 oz) raisins
40 g (1½ oz) blanched almonds chopped
50 g (2 oz) chopped apples
Juice of half lemon
Grated rind of half lemon
4 tablespoons brandy
2 eggs
50 ml (2 fluid oz) milk
2 teaspoons golden syrup
2 teaspoons gravy browning

Preparation time: about 15 minutes • **Cooking time:** about 10 minutes, plus standing • **Microwave setting:** Full

Method

Mix all the dry ingredients together, then stir in the liquids.

Place the mixture in a 1 kg (2 lb) grased pudding basin. Cover the basin and cook for 5 minutes.

Leave to stand for 5 minutes, then cook for a further 5 minutes.

Allow the pudding to stand for 5 minutes.

To Reheat Sprinkle 1½ tablespoons water or brandy over the pudding. Cover and cook for 4 minutes. Leave for 4 minutes. Cover and cook for 3 minutes.