



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Last Minute Christmas Pudding by David Pengelly

You will need a 1kg (2 lb.) Pudding basin, buttered and base lined

Ingredients

115g (4 oz.) Soft butter
115g (4 oz.) Soft brown sugar
2 Eggs
170g (6 oz.) Self-raising flour
1 Tsp. Mixed spice
2 Oranges – one grated rind and juice, 1 sliced to line basin
170g (6 oz.) Mixed dried fruit (A mix of sultanas, raisins, currants etc)
55g (2 oz.) Chopped cherries
55g (2 oz.) Chopped apricots
55g (2 oz.) Chopped dates
55g (2 oz.) Chopped prunes
2 Tbsp. Golden syrup

Assemble and bake

- Place the syrup into the base of the pudding basin. Line the sides of the basin with thinly cut orange slices.
- In a mixing bowl cream the butter, sugar, eggs, flour, mixed spice, and orange until soft and pale, blend in the fruit and spoon into the mixing bowl on top of the syrup.
- Cover with a piece of bake-o-glide and secure with a piece of foil.
- Place the bowl into a saucepan, fill to half way up the sides of the bowl with hot / boiling water.
- Bring to the boil then cover and simmer for 5-8 minutes on the simmering plate then move the pan to the floor of the **AGA** simmering oven **Everhot**: use the shelf on the floor of the lower oven (set at 110°C - 120°C) simmer oven for 2-3 hours.
- Turn onto a plate and serve.