

Christmas Pudding (Gluten free & Vegan)

Makes 8 - 10 portions

1 lemon, zest and juice	100g gluten free breadcrumbs
1 orange, zest and juice	1 teaspoon grated nutmeg
1 apple, chopped	2 teaspoon mixed spice
100g raisins	2 teaspoon ground ginger
100g sultanas	1 tablespoon black treacle
100g currants	Pinch salt
50g mixed peel	75g dairy-free margarine, melted
200g light brown sugar	45ml brandy
75g gluten-free plain flour	90 ml gluten free stout
100g ground almonds	

- Grate the zest and juice the lemon and orange.
- Chop the apple into small pieces.
- Place the fruit into a large mixing bowl with the remaining dry ingredients.
- Melt the margarine and mix in with the brandy and stout. Ask everyone to have a stir for good luck! The mixture should be dropping consistency. If it is too dry add extra brandy.
- Spoon into a greased 2 pt pudding basin (not plastic). Line with greaseproof paper. Cover with a circle of greaseproof paper and tin foil leaving space to expand. Leave in a cool place for three days for the flavours to develop.
- Steam for 6 – 8 hours. The pudding will be darker the longer it is steamed.
- If you do not have a steamer, place the basin (not plastic) in a large saucepan. Pour boiling water to reach half way up the pudding basin. Place a lid on the saucepan and place on a low heat. Check the water level regularly and top up when required. Do not let the pan boil dry.
- Cover the pudding with fresh greaseproof paper and tin foil and store in a cool place until required.
- To reheat – steam for two hours or reheat in a microwave for 2 – 4 minutes (ensure the pudding is in a microwave suitable bowl). Serve with brandy sauce or brandy butter.



