

# STIR-UP SUNDAY CHRISTMAS PUDDING

**SERVES 8**

**MAKING TIME: 25 MINS  
(PLUS OVERNIGHT SOAKING)**

**COOKING TIME: 6 HOURS**

## INGREDIENTS:

100g each of raisins, currants and sultanas  
50g chopped mixed peel  
1 tsp Fairtrade ground cinnamon  
1 tsp Fairtrade mixed spice  
½ tsp freshly ground nutmeg  
200ml stout  
2 tbsp Amaretto liqueur  
Zest and juice of 1 orange  
25g unsalted butter, plus extra for greasing  
250g Fairtrade dark brown soft sugar  
50g pecan nuts  
25g glacé cherries, chopped  
100g lightly shredded vegetable suet  
2 medium eggs, beaten  
50g plain flour  
100g breadcrumbs  
75g ready-to-eat dried figs, chopped  
25g flaked almonds

*Recipe provided by Sainsbury's*

## METHOD:

1. Place the raisins, currants, sultanas, figs and 25g chopped mixed peel in a large bowl with the cinnamon, mixed spice, nutmeg, stout, Amaretto, orange zest and juice. Mix well, then cover and leave overnight in a cool place for the flavours to mature.
2. Heat the butter with 25g sugar in a pan until melted. Stir in the remaining 25g peel, almonds, pecans and cherries, and arrange in the bottom of a greased 1.2 litre pudding basin.
3. Stir the suet, eggs, flour, breadcrumbs and remaining 225g sugar into the bowl of soaked dried fruit and mix well. While you're stirring make your wish for the year ahead and for an extra bit of luck, add a silver coin. Tip into the pudding basin and pack down tightly.
4. Prepare a large steamer or alternatively place a trivet or inverted heatproof plate in a large lidded pan. Cut 2 x 70cm lengths of baking parchment and a piece of extra-wide foil (turkey foil is ideal). Place the baking parchment lengths on top of the foil, and place the pudding basin in the centre of the parchment. Wrap the pudding, with the foil on the outside. Secure with kitchen string, making a loop for easy removal.
5. Place the pudding in the steamer or pan. Add boiling water, filling to halfway up the sides of the basin. Cover and steam for 6 hours, topping up the water regularly.
6. Remove the pudding from the steamer and discard the foil and parchment. Allow to cool, then rewrap in baking parchment and foil, and store in a cool place for up to 2 months.
7. To reheat, steam for 2 hours, or remove the foil and microwave for 5 minutes.



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