

Christmas Pudding

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

1 cup flour	1 cup bread crumbs
4 oz. shredded suet	1 cup brown sugar (packed)
6 oz. currants	6 oz. golden raisins
3 oz. mixed peel	6 oz. dark raisins
2 oz. chopped almonds	1 grated apple
1 lemon	4 eggs
1 grated carrot	1 tbsp mixed spice
1/2 tsp salt	
2 tbsp sherry or brandy (or 1/2 cup orange juice)	

Sift together dry ingredients. Add sugar, bread crumbs, suet, & flour. Add juices & grated rind of lemon. Beat eggs well & add all liquids to form a mixture of dropping consistency. Turn into a well greased oven proof bowl or basin so mixture comes up to 2/3 up the bowl. Cover with greased wax paper & aluminum foil.

Steam 6-8 hours. Can be frozen & reheated when needed.