



Inspiring young minds...™

Mini Christmas pud

KIDS



Note: These are activities for you and your child to enjoy together. The safety of your child is obviously very important. Your child must be supervised at all times when using the oven.

Ingredients

8 oz. (225g) raisins
8 oz. (225g) fresh white breadcrumbs
8 oz. (225g) shredded suet
6 oz. (150g) currants
6 oz. (150g) sultanas
6 oz. (150g) mixed peel
6 oz. (150g) glace cherries, chopped
3 tablespoons of brandy
quarter pint (140ml) stout
6 eggs, beaten
quarter teaspoon of ground nutmeg
1 teaspoon of ground cinnamon
3 oz. (75g) flaked almonds
butter, for greasing

You will need

Large bowl
Wooden spoon
Small Bowls or teacups
Foil
Roasting tin



1. Put the sultanas, raisins, peel, breadcrumbs, cinnamon, cherries, almonds, nutmeg, currants and suet into a large bowl and mix well
2. Add the stout, brandy and eggs and mix again
3. Grease 8 small bowls or teacups and divide the mixture between them
4. Cover each individual bowl or teacup with foil
5. Put the bowls or cups in a roasting tin and add enough water to come half way up the cups
6. Cook for 2 hours at 325F, Gas Mark 3, 170C
7. To freeze, cool seal and label, then use within 6 months
8. To serve now cook for a further 1 hour

TIP: Putting your mini puddings in a nice box or bag will make an excellent gift for family or friends or you can serve individually on christmas day.