

Plum Pudding

Category: Desserts

Servings: 8

Rating: 10

Source: Bon Appetit, December 1984

Description:

Ingredients:

!walnuts	1 cup chopped
!currants	3/4 cup dried
!golden raisins	1 cup
!candied mixed peel	1 cup, mixture of orange, lemon, citron
!prunes	1/4 cup chopped pitted
!flour, all-purpose	1/2 cup
!salt	1/2 teaspoon
!allspice, ground	1/2 teaspoon
!ground ginger	1/4 teaspoon
!bread crumbs	1 cup dried fresh
!brown sugar, light	1/2 cup packed
!egg	2 smallish beaten to blend
!suet	3 ounces ground
!Granny Smith apple	1/2, peeled and chopped
!carrot	1 medium peeled and grated
!orange juice	1/4 cup fresh
!Grand Marnier	1/8 cup
!cognac	1/8 cup
!brandy	1/4 cup
!sugar	1/2 teaspoon
!sub-recipe	Grand Marnier Hard Sauce

Instructions:

Combine the first 7 ingredients and then mix in flour, salt, allspice, and ginger. Add toasted breadcrumbs, brown sugar, eggs, suet, apple, carrot, orange juice, and Grand Marnier and mix well.

Butter a 5 cup pudding bowl. Line with waxed paper and butter the paper. Pack the pudding mix

tightly into the prepared mold and cover with a sheet of waxed paper. Set the mold in a roasting pan and add enough boiling water to come halfway up the side. Cover the pan and bake for 5 hours in a preheated 400° oven. Add water as required to keep up the level.

Remove mold from pan and lift off the top paper. Pour cognac over pudding and replace paper. Cover with foil, cool, and refrigerate.

To serve, repeat the water treatment for 2 hours. Discard the paper and invert the bowl onto a serving tray. Heat brandy and sugar in a small pan until warm. Ignite and pour over the pudding. Serve with Grand Marnier Hard Sauce.