



*There are still a few
plum dates available!*

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ATLANTICGROUP[v]



SKETCH SUMAC ATLANTIC PENINSULA ONSITE

Atlantic Group [v]'s Traditional Plum Pudding

Method

Soak all the fruit in brandy for 24 hours. Cream the butter and sugar. Add the eggs one at a time, beating well as you go.

Sift the baking powder, spices and flour together. Add sifted flour and fruit alternately to the butter, sugar and eggs.

Put the mixture in the pudding cloth and tie tightly.

Place into rapidly boiling water and boil for 4 hours (put a dinner plate in the bottom of boiler and keep topping up water level with boiling water). Take out and change cloth for a clean and dry one.

Hang the pudding in a cool place until Christmas morning then boil the pudding for a further 2 hours.

Ingredients

250g butter

250g dark brown sugar

4 eggs

250g raisins

250g sultanas

250g currants

125g mixed peel

2 tablespoons brandy *(or as much as you like)*

250g plain flour

1 teaspoon baking powder

50g mixed spice

1 teaspoon cinnamon

Cloth *(62cm square calico, boiled and unbleached)*