

Traditional Christmas Pudding (Figgy Pudding)

Yield: 4 min
Total Time: 505 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-pudding-recipe-uk-with-suet>

Ingredients:

- 1 cup dried currants also known as zante raisins
- 3/4 cup raisins
- 3/4 cup golden raisins /sultanas
- 2 tablespoons candied orange peel finely chopped, click link for recipe, **STRONGLY** recommend homemade, it makes ALL the difference!
- 2 tablespoons candied lemon peel finely chopped, click link for recipe, **STRONGLY** recommend homemade, it makes ALL the difference!
- 2 tablespoons finely chopped walnuts or almonds, optional
- 1/2 cup brandy see blog post section about omitting the alcohol
- 2 cups fresh white breadcrumbs
- 1/2 cup all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon mixed spice
- mixed spice homemade, click link to make your own - we highly recommend it
- 1 teaspoon ground cinnamon
- 4 ounces suet shredded beef
- 1 cup dark brown sugar packed
- 2 large eggs lightly beaten
- 1 small apple peeled, cored, and grated
- 1 tablespoon black treacle or molasses
- 1 lemon
- 1 Orange small
- sauce Hard, for serving

Nutrition:

1. Calories: 900 calories

2. Carbohydrate: 132 grams
3. Cholesterol: 125 milligrams
4. Fat: 33 grams
5. Fiber: 10 grams
6. Protein: 9 grams
7. SaturatedFat: 16 grams
8. Sodium: 980 milligrams
9. Sugar: 90 grams

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