

# Classic Christmas pudding

Yield: 2 min

Total Time: 480 min

Recipe from: <https://www.recipeschoose.com/recipes/best-boiled-christmas-pudding-recipe>

## Ingredients:

- 5 1/2 tablespoons blanched almonds
- 2 apples large Bramley cooking
- 7 ounces candied peel in large pieces or all citron if you can find it
- 1 whole nutmeg you'll use three quarters of it
- 8 15/16 cups raisins
- 1 1/8 cups plain flour
- 15/16 cup breadcrumbs soft fresh white
- 7/8 cup muscovado sugar light, crumbled if it looks lumpy
- 3 large eggs
- 2 tablespoons brandy or cognac, plus extra to flame
- 1 1/8 cups butter packet, taken straight from the fridge
- 3/4 cup unsalted butter softened
- 1/2 orange
- 5 tablespoons icing sugar
- 4 tablespoons brandy or cognac
- 2 pieces stem ginger finely chopped