

Royal Mint Christmas Pudding

Yield: 4 min
Total Time: 480 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-cake-recipe-with-bread-crumbs>

Ingredients:

- 1 7/8 cups sultanas
- 1 1/4 cups currants
- 1 1/4 cups raisins
- 7/8 cup water
- 3 7/8 tablespoons plain flour
- 1/2 teaspoon cinnamon
- 1/2 teaspoon grated nutmeg
- 1/2 teaspoon mace ground
- 1/2 teaspoon ground ginger
- 1/2 cup breadcrumbs
- 3 ounces suet shredded, if you cannot get hold of suet, softened butter works just as well
- 1 3/8 ounces chocolate 70%, grated
- 1 cooking apple peeled and grated
- 6 3/16 tablespoons dark brown sugar soft
- 3/4 ounce mixed peel chopped
- 6 tablespoons blanched almonds roughly chopped
- 1 lemon zested
- 1 orange zested
- 1 tablespoon black treacle
- 3 tablespoons brandy
- 1 egg beaten
- 1 knob butter for greasing

Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 99 grams
3. Cholesterol: 75 milligrams
4. Fat: 32 grams
5. Fiber: 7 grams

6. Protein: 9 grams
 7. SaturatedFat: 14 grams
 8. Sodium: 160 milligrams
 9. Sugar: 68 grams
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