

Christmas Pudding

Yield: 2 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-candied-fruit-recipe>

Ingredients:

- 2 cups raisins quality assorted
- 2 cups brandy
- 1 1/2 ounces candied fruits such as pitted apricots, cherries, melon, and citrus peel, cut into thin strips
- 5 tablespoons butter cold beef suet, diced
- 1 3/4 cups bread crumbs fine day-old
- 1 cup almond meal blanched
- 1/4 cup dark muscovado sugar
- 3 tablespoons flour
- 2 tablespoons shredded unsweetened coconut
- 2 tablespoons carrot finely grated peeled
- 1/2 teaspoon grated lemon zest finely
- 1/4 teaspoon grated orange zest finely
- 1 pinch ground cinnamon
- 1 pinch freshly grated nutmeg
- 1 egg
- 1/2 teaspoon dark treacle or molasses
- 1/3 cup stout Guinness
- 2 tablespoons fresh orange juice
- 3/4 teaspoon fresh lemon juice
- butter Brandy, optional
- cream Whiskey, optional

Nutrition:

1. Calories: 2090 calories
2. Carbohydrate: 196 grams
3. Cholesterol: 220 milligrams
4. Fat: 73 grams
5. Fiber: 14 grams

6. Protein: 26 grams
 7. SaturatedFat: 32 grams
 8. Sodium: 1030 milligrams
 9. Sugar: 108 grams
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