

Gluten Free Christmas Pudding

Yield: 6 min
Total Time: 70 min

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

Ingredients:

- 7 1/8 tablespoons raisins
- 9/16 cup sultanas
- 1 1/4 cups dried cranberries
- 1 3/4 ounces candied peel chopped
- 7 1/8 tablespoons currants
- 4 tablespoons dates stoned weight, chopped
- 2 tablespoons stem ginger chopped
- 3 3/8 tablespoons Irish whiskey brandy or rum
- 7 1/4 tablespoons ground almonds
- 10 whole almonds skinned
- 1 cooking apple unpeeled and grated
- 1/2 lemon
- 3 tablespoons golden syrup
- 7 1/8 tablespoons dairy free margarine or Butter, chilled & grated, I froze the margarine so it was easier to grate
- 6 9/16 tablespoons dark brown sugar Soft
- 2 eggs beaten
- 3/4 cup gluten free flour or 125g, 4.5oz Self-raising flour, sifted
- 1/2 teaspoon gluten-free baking powder
- 1/4 teaspoon whole nutmeg Ground or freshly grated
- 1 teaspoon ground cinnamon
- 1/2 teaspoon mixed spice

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 65 milligrams
4. Fat: 19 grams
5. Fiber: 5 grams

6. Protein: 6 grams
 7. SaturatedFat: 3.5 grams
 8. Sodium: 190 milligrams
 9. Sugar: 42 grams
 10. TransFat: 2.5 grams
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