

1 oz almonds
1 oz glacé cherries
2 oz mixed peel
¼ lb raisins
6 oz sultanas
6 oz currants
¼ lb soft brown sugar
3oz self-raising flour
3oz soft white breadcrumbs
a small pinch of salt
a large pinch of mixed spice
a small pinch of nutmeg
1 small lemon
2 eggs
6 tbsp milk
A glass of brandy

BOIL	MIX	CHOP	STEAM	WHISK	MIX	STEAM
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1. a large pan of water.
2. Wash and dry the fruit.
3. Roughly the almonds and cherries.
4. all the fruit and dry ingredients together with the grated rind and juice of the lemon.
5. Lightly the eggs with the milk, and stir into the dry ingredients.
6. well and place into a greased basin.
7. Cover the basin with foil and lower it into the boiling water (make sure the water doesn't come to the top of the basin)
8. the pudding gently for 6 hours, topping the water up occasionally.
9. Remove the pudding from the pan and allow to cool.
10. On Christmas day the pudding for another 2 hours before serving.
11. To serve, pour a little brandy over the pudding and use a match to set fire to it, it looks very pretty!