

## Christmas Pudding

### Ingredients:

30g dairy-free margarine  
100g peeled and grated cooking apple  
50g honey  
25g soft dark brown sugar  
Grated zest and juice of ½ lemon  
½ tsp ground mixed spice  
60g gluten-free breadcrumbs  
150g dried currants, raisins or sultanas  
50g chopped dates or glace cherries  
25g fine cornmeal



**Makes:** 1 x ½ litre pudding

**Cooking Temperature:** n/a

**Cooking Time:** 3 hours

### Method:

Put the margarine and grated apple into a saucepan. Heat slowly until the margarine melts and the apple starts to soften. Add the honey, sugar, lemon zest and juice. Bring it slowly to boiling point, then turn off the heat.

Whilst the apple is cooking, measure out all the dry ingredients into a mixing bowl. Add the dry ingredients to the pan, and stir it until well combined.

Pack the mixture into a greased pudding basin, pressing it down firmly with the back of a spoon. Cover with a layer of greaseproof paper or aluminium foil, tying it with string or a sturdy elastic band to prevent steam getting into the pudding.

Place the basin into a deep pan and pour in sufficient boiling water to come  $\frac{3}{4}$  the way up the sides of the basin. Boil steadily for 3 hours, topping up the water level as required.

When cooked, invert the pudding onto a warmed plate and serve immediately with non-dairy cream, ice cream or soya custard.

**Cook's Notes:** If possible, allow the uncooked pudding to stand for 24 hours in a cool place before steaming, to allow the flavours to mingle.

If you wish to make a second pudding, this can be cooked in a steamer above the first one.