

Nana Taylor's Christmas Pudding

1 $\frac{3}{4}$ cups flour
1 tsp ground nutmeg
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp allspice
1 cup white sugar
3 cups seedless raisins
2 cups seeded raisins
1 cup currants
 $\frac{1}{2}$ cup candied pineapple
 $\frac{1}{2}$ cup (100 g) shredded citron peel
 $\frac{2}{3}$ c mixed peel
 $\frac{1}{2}$ -1 cup glace cherries
 $\frac{1}{3}$ - $\frac{1}{2}$ cup chopped blanched almonds
 $\frac{1}{2}$ cup suet, finely chopped
3 eggs, well beaten
1 cup milk

1. Grease three molds well (bowls), tends to stick.
2. Combine flour, nutmeg, salt & allspice
3. Add sugar, fruit, suet & nuts
4. In a separate bowl, beat eggs and add milk
5. Blend into dry ingredients
6. Turn into greased molds— $\frac{2}{3}$ full—cover with greased lids or waxed paper.
7. Set on rack in large pot, add water to $\frac{1}{4}$ way up the molds, cover pot tightly, steam for at least hours, adding water as necessary.