

Nana Taylor's Christmas Pudding

1 3/4 cups flour
1 tsp ground nutmeg
1/2 tsp salt
1/2 tsp allspice
1 cup white sugar
3 cups seedless raisins
2 cups seeded raisins
1 cup currants
1/2 cup candied pineapple
1/2 cup (100 g) shredded citron peel
2/3 c mixed peel
1/2-1 cup glace cherries
1/3-1/2 cup chopped blanched almonds
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—2/3 full—cover with greased lids or waxed paper.
7. Set on rack in large pot, add water to 1/4 way up the molds, cover pot tightly, steam for at least hours, adding water as necessary.