

Great, Great Grandma Skelton's Christmas Pudding

12oz (340g) mixed peel
1lb (450g) Raisins
1lb (450g) Sultanas
1 lb (450g) Currants
1lb (450g) Demorara Sugar
1lb (450g) Fresh Breadcrumbs
½ lb (225g) Flour
1lb (450g) Suet
2oz (56g) Ground Almonds
1 or 2 grated carrots
2 eggs
½ tsp of nutmeg
½ tsp mixed spice
Juice and rind of 2 oranges
Juice and rind of 2 lemons

Mix everything together in a large bowl.

Add milk to give a soft dropping consistency.

Divide into pudding basins (Makes 6 large or 3 small puddings)

NOTE: in 2020 I am going to halve this - even then I will still have lots to give away :-)

Leave to stand overnight then boil or steam for about 6 hours.