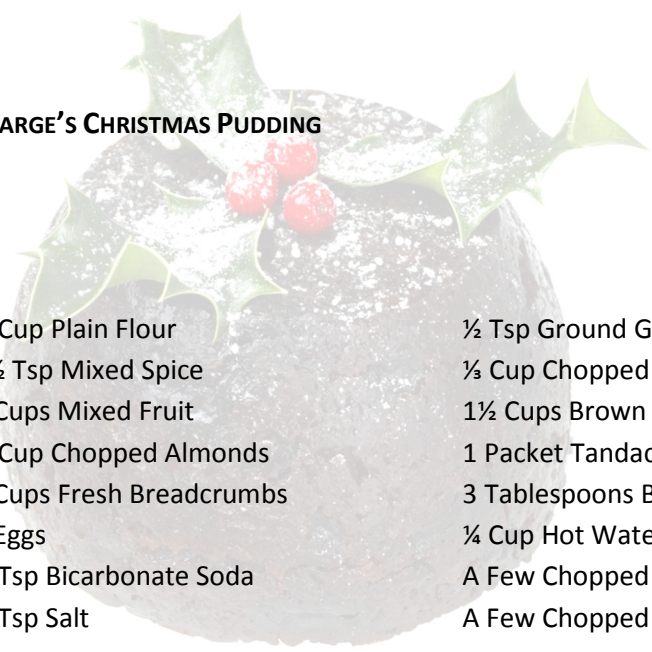


## MARGE'S CHRISTMAS PUDDING

- 
- |                          |                           |
|--------------------------|---------------------------|
| ½ Cup Plain Flour        | ½ Tsp Ground Ginger       |
| 2½ Tsp Mixed Spice       | ⅓ Cup Chopped Mixed Peel  |
| 4 Cups Mixed Fruit       | 1½ Cups Brown Sugar       |
| ½ Cup Chopped Almonds    | 1 Packet Tandaco Suet Mix |
| 2 Cups Fresh Breadcrumbs | 3 Tablespoons Brandy      |
| 4 Eggs                   | ¼ Cup Hot Water           |
| ½ Tsp Bicarbonate Soda   | A Few Chopped Prunes      |
| ½ Tsp Salt               | A Few Chopped Cherries    |

Sift the flour, salt and spices. Add all the dry ingredients and mix well. Stir in the eggs (beaten), brandy and lastly Bicarb soda (dissolved in hot water). Mix and place in a cloth lined pudding basin. Cover with greased paper and lid. Steam for 5 hours. Serve with brandy sauce or cream. Serves 10-12.

### Marge's "Improvements"...

- Soak the fruit in lots of brandy for weeks and weeks beforehand
- Add more brandy
- Make the pudding at least three months early
- Hang in the cloth after cooking for a couple more months
- Tell anyone who'll listen that ;
  - you've already made the pudding
  - you've got the best recipe