



Australia's favourite mother and daughter  
**MARGARET FULTON & SUZANNE GIBBS**

Baking for Christmas is one of those heart-warming traditions we all seem to enjoy. It's a family affair with everyone, children included, taking their turn in stirring the pudding, chopping fruits and nuts, cutting out shapes for cookies and mince pies. The recipes vary little from year to year, but they're the ones we love the best and know work well.

*Margaret Fulton*



## Rich festive pudding

This is my earliest pudding recipe, first printed 25 years ago, and I still think this is the best. You will need a 1.7 litre (7-cup) pudding bowl, or you can make 2 puddings using two smaller basins.

- 250g raisins
- 60g mixed peel
- 125g currants
- 125g blanched, chopped almonds
- 3 tbsps brandy or rum
- 250g butter
- 1 1/4 cup brown sugar
- Grated rind of 1 orange and 1 lemon
- 1 cup flour
- 1 tsp mixed spice
- 1/2 tsp ground ginger

- 4 eggs, beaten
- 2 cups soft, white breadcrumbs

**STEP 1** Put fruits and nuts into bowl, sprinkle with brandy or rum and leave overnight. Cream butter until soft, add sugar and rind, then beat until light and fluffy. Sift flour and spices alternately with the beaten eggs.

**STEP 2** Stir breadcrumbs and fruit/nut mixture into batter, then pour into a well-greased and base-lined pudding basin. Cover pudding with a round of greaseproof paper, then with a double thickness of foil with a pleat in the centre (to allow for rising). Tie firmly with string.

**STEP 3** Make a handle with the string, then lower pudding into boiling water. Water should come half way up the side of the pudding basin, and it is a good idea to sit pudding on an upturned saucer. Cover and steam for 6 hours. Top up from time to time with boiling water.

**STEP 4** Remove from water, leave to cool, then cover with fresh foil and string. Store in fridge. This pudding will keep for many months, or even until next Christmas. On Christmas Day, steam as above for 2 1/2 hours. Turn onto a heated plate, then warm a tbsps or so of rum or brandy, light and pour over the pudding at the table. Serve accompanied by custard, brandy butter or heavy cream.