

Plum Pudding

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Ingredients:

½ cup of apple, chopped.
½ cup of suet, chopped.
½ cup of molasses.
2 eggs, beaten thoroughly.
½ cup of milk.
2 cups of sifted flour.
¼ cup of figs, chopped.
½ cup of raisins.
½ cup of currants.
¼ cup of citron, sliced.
¼ cup of candied cherries, quartered.
1 tablespoon of candied orange peel, chopped.
¼ cup of almonds, blanched and chopped.
2 teaspoons of baking powder.
½ teaspoon of salt.
½ teaspoon of soda.
½ teaspoon of cinnamon.
¼ teaspoon of allspice.
½ teaspoon of nutmeg.

Directions:

Combine the chopped apple, chopped suet, molasses, beaten eggs and milk.

Sift the flour once, measure.

Mix half a cup of the flour with the fruit and nuts.

Combine the remaining flour, baking powder, salt, soda, and spices; then sift again. Add to the molasses mixture. Add the fruit.

Turn into well-greased molds, filling two-thirds full.

Cover tightly.

Steam for 3 hours.

Serve hot with hard sauce.