

Christmas Pudding - made since 1933 annually.

6oz flour.  
6oz breadcrumbs (soft bread).  
8oz beef suet  
8oz sultanas  
8oz currants  
8oz raisins  
2oz almonds (I don't always use them)  
6 eggs. medium size

6oz brown sugar. I use light brown  
 $\frac{1}{4}$  lb mixed peel.  
 $\frac{1}{2}$  pk or 2oz. spice.  
1 heasp. salt  
 $\frac{1}{2}$  heasp cinnamon.  
Grated rind & juice of a lemon.  
1 grated carrot.

Shred suet & put into the flour. add breadcrumbs & fruits properly prepared & cleaned. Add spice, sugar, grated lemon rind. & grated carrot. Beat eggs & pour into dry ingredients. add lemon juice & mix well. Have water boiling. put cloth. (I use piece of old sheeting) into boiling water. <sup>soak night</sup> take out carefully. open out & sprinkle well with flour. in center, covering all the area where you expect to put mixture in. Put mixture in without loss of time. sprinkle top of mixture with little flour. gather up cloth & tie securely. Cook 4 hrs. Left out, hang in cool place until required - (will keep 6 wks). When required boil for another 2 hrs. & serve hot with sauce. Take sure when cooking in cloth that you add extra boiling water as required.

This mixture can be cooked in greased tureen.

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