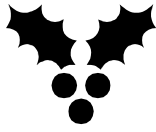
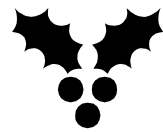


THE GREAT BISHOP LOVETT



CHRISTMAS PUDDING



INGREDIENTS

25g plain flour
1/2 tsp B.P.
1/2 tsp. mixed spice
1/4 tsp. ground nutmeg
1/8 tsp. cinnamon
1/8 tsp. salt
100g currants
50g sultanas
50g raisins
25g mixed peel
25g ground almonds
50g dark brown sugar
50g suet
50g FRESH breadcrumbs
1 small apple (peeled and grated)
1 small carrot (peeled and grated)
1 dsp marmalade
1 egg
75 ml brown ale

METHOD

1. Grease the pudding basin
2. Break the egg into the jug add the marmalade and beer whisk with the fork
3. Mix all of the dry ingredients in the mixing bowl
4. Add the apple, carrot and egg mixture mix well
5. Stir and make a WISH!
6. Fill the pudding basin, cover with greaseproof and foil.
7. Steam for 3 hours. Replace the greaseproof and foil, store in a cool dark dry place until needed
8. Steam again for 2-3 hours serve and enjoy.

MERRY CHRISTMAS

UTENSILS

1 mixing bowl, 1 wooden spoon, 1 measuring jug, 1 fork, 1 grater, 1 chopping board, 1 peeler, 1 1pt. pudding basin

