

Christmas Pudding

The recipe was given by my Great Grandmother Mary Heffernan to my mother in the early 1980s. Since then, every year, my mother Rosemary has been following the hand written recipe to prepare this traditional Irish Christmas dessert for December 25th. The dish is so popular that my mother receives requests for Granny Heff's Christmas Pudding months in advance of the festive season.



Shopping list

8oz bread crumbs
8oz brown sugar
8oz raisins
8oz sultanas
8oz butter
6oz candied peel
4oz cherries
4oz flour
3oz chopped almonds
6 eggs
1 large grated cooking apple
½ tsp nutmeg
½ tsp cinnamon
½ pint of stout
¼ tsp salt

Method

Sieve the flour, salt and spices and add the bread crumbs, sugar, grated apple, fruit and almonds. Add the well beaten eggs and the butter (melted). Allow to stand for 24 hours. Beat the mixture well and add the stout. The mixture should be soft enough to drop off the spoon but not to glide off the spoon. Steam for 6 hours and allow to cool. The puddings can be prepared up to three months in advance and can be reheated for serving on Christmas Day with ice cream, cream or brandy butter. For an extra special touch when serving to your guests, dim the lights and pour a little Irish whiskey over the pudding, light the whiskey and a blue glow will appear over the pudding for a few seconds.

Contributed from Ireland by
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One in a series of recipes contributed by our volunteers

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