

Mum Lowe's Christmas Pudding

Recipe by A Kitchen Hoor (@flowerfroggirl)



Ingredients

- 3/4 cup golden raisins
- 3/4 cup currants
- 1/2 cup citron or candied citrus peel
- 1/4 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground allspice
- 1/2 teaspoon salt
- 1/2 cup brown sugar
- 1 3/4 cup fresh breadcrumbs
- 1/4 cup butter, diced
- 2 large eggs, lightly beaten
- 1/4 cup cold coffee, old
- 1/2 cup half and half
- 1/2 cup pineapple juice
- 1/2 cup grated carrot
- 1/2 teaspoon baking soda
- 1/2 cup hot water

For Hard Sauce:

- 6 tablespoons butter
- 2 cups powdered sugar
- 1/2 teaspoon vanilla extract
- 2 tablespoons cinnamon flavored whiskey

Cooking Directions

1. Dredge the fruit with the flour.
2. Add the next 8 ingredients (bread crumbs through brown sugar) and stir well to combine.
3. Dice the cold butter and add to the fruit mixture; making sure to break apart the pieces and that it's well blended.
4. Combine the eggs with the coffee, half and half and pineapple juice. Add to the fruit mixture and stir well to combine. Fold in the carrot.
5. Combine the hot water with the baking soda and stir into the fruit mixture.
6. Pour into a pudding mold with lid. Place in a large pot of water and bring to a boil then simmer 3 to 3 1/2 hours. Allow to cool completely before opening.

For Hard Sauce:

1. Beat the butter in a stand mixer fitted with the paddle attachment until fluffy. Add the powdered sugar and mix until incorporated; scraping down sides as needed.
2. Pour in the whiskey and whip until fluffy. Serve sauce on the side in a bowl.