



Gluten Free Christmas Pudding

Shopping list:

- 650gms Mixed Dried Fruit
- 1 cup Red Wine
- 1 cup Port/Muscat/Brandy
- 250gms Butter
- 250gms Dark Brown Sugar
- 100gms G.F. S.R. Flour
- 100gms G.F. Plain Flour
- 1 tbsp Vanilla Extract/Essence
- 4 eggs

Method:

1. Marinate fruit in alcohol for 1-2 weeks if possible, longer the better
2. Cream butter & sugar
3. Add eggs, slowly one at a time
4. Then fold in flour
5. Then add marinated fruit, and pour into greased pudding mould
6. Steam in atmospheric steamer for 5-7 hours for large pudding, or 1-1 ½ hours for small individual puddings
7. Turn out and serve with French custard & double cream

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