

Plum pudding can be made anywhere from a few weeks to a year in advance and allowed to ripen in a cool place. It must be steamed 2 hours before serving. Leave it in hot water until ready to serve with hard sauce.

Plum Pudding

- 1/2 cup butter, at room temperature
- 1 cup sugar
- 6 eggs, at room temperature
- 1/2 cup chopped citron
- 1 1/2 cups pitted prunes, chopped
- 1/2 cup dark raisins
- 1 cup pecans, coarsely chopped
- 1/2 cup all-purpose flour
- 1 1/2 cups fine bread crumbs
- 1 tsp. ground cinnamon
- 1 tsp. ground nutmeg
- 1/2 tsp. ground allspice

Garnish:

- Whipped cream

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Cream the butter and sugar together in an electric mixer. Beat the eggs in, one at a time. Combine the citron, prunes, raisins, and pecans in another bowl. Add the flour to the fruit and nuts and toss together so that everything is coated with flour. Add to the butter and egg mixture along with the remaining ingredients. Blend for 1 minute so that all is incorporated. Grease and flour a soufflé dish, about 7 x 4



The plum pudding is a national dish. In almost every family there is a recipe for it, which has been handed down from mother to daughter through two or three generations. Before sending it to table, to make a little hole in the top and fill it with brandy, then light it, and serve it in a blaze.

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inches. Add the heavy batter and bake in a preheated 350 degree oven for 50 to 55 minutes, or until nicely browned. Serve warm by spooning out or cool and cut into pieces. Garnish with the whipped cream.

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