



# EGGLESS CHRISTMAS PUDDING

With so much suffering and hardship during the Second World War, it was important to keep spirits raised as much as possible. Christmas provided families and friends with an opportunity to come together, sing songs and toast loved ones serving in the armed forces. Food was in short supply while the war was going on, but that didn't stop people enjoying their favourite festive treats – they simply did things a little differently. This authentic 1940s Christmas pudding recipe, for example, doesn't contain eggs. The pudding still tastes delicious, though!

## INGREDIENTS

- 2oz plain flour
- 4oz breadcrumbs
- 4oz melted fat or suet
- 1oz marmalade
- 1lb mixed dried fruit
- 3oz sugar
- 1/4 pint brandy, rum, ale, stout or milk
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon grated nutmeg
- 1/2 teaspoon cinnamon
- 1 teaspoon mixed spices

## METHOD

- Sift together the flour, baking powder, spices and salt
- Add the sugar, dried fruit and breadcrumbs, and mix it all up
- Drizzle the melted fat or suet over, and mix together
- Add the marmalade and 1/4 pint of liquid, and mix thoroughly
- Put your mix into a greased, 2-pint basin
- Cover with greased paper and foil, then steam for 4 hours
- Remove pudding from basin and leave to cool
- Wrap cooled pudding in clean paper or cloth, and store in a cool pantry or fridge (it'll keep for up to a month)
- Before serving, steam for an hour or microwave for 2-3 minutes

