

10 Minute Microwave Christmas Pudding:

The ultimate "just in time" Recipe. It takes just on 10-12 minutes in the microwave to cook. Pudding can be cooked on the day of serving, or a couple of days before.

As long as the right sized bowl is used it will invert beautifully onto a serving plate. The original recipe was found in a magazine from a supermarket chain. It had a notable typo in regard to the breadcrumbs which I had to experiment with to find the right amount. About 8 good sized servings for this Recipe.

Ingredients:

Fruit mixture:

375 g Mixed Dried Fruit such as Sunbeam

50 ml Brandy

125 g soft Dark Brown Sugar

Zest and juice of one Lemon

1 grated green apple

½ teaspoon ground Nutmeg

Place all the Fruit mixture in a heatproof microwavable bowl (e.g. Pyrex) no less than 1.5 litres in capacity, cover, and allow to soak for at least an hour (preferably Overnight).

Pudding:

Grated rind and juice of one orange

2 tblsp Brandy

50 g Self Raising Flour

50-75 g of white bread crumbs (preferably fresh)

1 egg (or can substitute 3 tblsp of Aqua Faba)

100g melted butter

Garnish:

Icing Sugar sifted

Vanilla Brandy custard or ice cream or Hard Sauce (or all 3)

Method:

Add the rest of the Pudding ingredients to the Fruit mixture in the glass heat proof bowl, and mix well to combine. Flatten the mixture in the bowl, and ensure it is about 1 cm below the rim of the bowl.

The pudding does not rise greatly during cooking. Cover with a double layer of grease proof paper.

Secure paper with a piece of baking string tied round the rim of the bowl. Microwave on high for 8-10 minutes. Stop half way through to ensure mixture cooking evenly.

Allow to stand for 5 minutes, and check with skewer, before turning out onto serving plate. Dust with the sifted icing sugar. Cut into pieces for serving with vanilla brandy custard, or ice cream or hard sauce.

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