



EOI Christmas pudding

The trusted choice.

This recipe is the most widely made in Australia, due to its high quality and excellent eating.

Group	Grams	Ingredients	Method
1	2000	EOI Sovereign	Blend together on low speed until paste is formed. Change to medium speed and aerate for approximately 3 minutes.
	1400	Brown Sugar	
	1400	Cake Crumbs	
	450	Bakers Flour	
	30	Mixed Spices	
	30	Nutmeg	
	10	Ginger	
	1400	Eggs	
	10	Orange Essence	
	10	Lemon Essence	
2	280	Rum	
	1600	Raisins	
	1600	Currants	
	1600	Sultanas	
	1400	Mixed Peel	
	230	Flaked Almonds	
	13450	Total weight	This quantity is suitable for a 20 litre and for baking or steaming

Baking instructions - Scale into desired foils and seal with cardboard discs. Then take 4 sided black iron trays, line bottoms with grease proof paper, place puddings onto tray, then to oven. Fill the tray with water and bake. Top with water throughout baking as it will evaporate. Steam at 160°C 3 hours for 450g puddings and 4 hours for 900g puddings.

Yield - Approximately 29 x 450g units or 14 x 900g units.

Finishing instructions - When completely cold, wrap in Christmas cellophane and tie with coloured tinsel or ribbon.

Storage - Cool, dry, airtight environment, preferably wrapped. Christmas Puddings may be frozen in an unbaked state.

Point of importance - Acid resistant foils MUST be used.