



## Chef David's Christmas Pudding

### Ingredients:

225g (1 1/2 cups) Raisins  
225g (1 1/2 cups) Sultana  
125g (4/5 cup) Mixed Peel  
100g (1/2 cup) Cherries  
1 tsp Mixed Spice  
1/2 tsp Nutmeg  
1/2 tsp Cinnamon  
2 Oranges  
1 lemon  
300ml Guinness (or any other dark ale/stout)  
75g (1/3 cup) plain flour  
175g (1 cup) Dark brown sugar  
175g (12.3 Tbsp) butter  
3 Eggs  
175g (1 cup) Breadcrumbs  
100g (1 cup) Ground Almond

### Equipment:

Zester  
Bowl that fits into fridge  
Slow Cooker (or dutch oven)  
1 pint Pudding basin  
Kitchen Aid/Mixing machine  
Bowl