AGA

T.N.COOK
LIMITED

A LONG ESTABLISHED FAMILY FIRM

EVERHOT

Close House Farm, Otley Road, Skipton, BD23 6DR
01756 792491   worldsfinest@tncook.co.uk   www.tncook.co.uk
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The World's Finest Range Cookers

Seven-Cup Christmas Pudding with Butterscotch Sauce

Ingredients
Pudding
1 Cup Raisins
1 Cup Sultanas
1 Cup Self-raising flour
1 Cup (115g/4oz) Grated butter or suet (Butter grates more easily when frozen)
1 Cup Fresh (0.5 cup if dried) brown breadcrumbs (from around 3 thick slices of bread)
1 Cup (140g) Light muscovado sugar
1 Cup Mixed nuts (optional), chopped plus extra to decorate
1 Tsp Ground cinnamon
1 Tsp Ground mixed spice
1 Cup milk
1 Egg
Butter, for greasing

Butterscotch sauce
125g butter
150g light muscovado sugar
300ml double cream
1.5 tsp vanilla extract

Method
(Pudding)
- Empty the first six cups and the nuts, if using, into a mixing bowl with the spices, then stir in the milk and egg. Once well combined, tip into a buttered 1.5 litre pudding bowl.
- Cover with a double layer of buttered foil, making a pleat in the centre to allow the pudding to rise. Tie the foil securely with string, then place in the AGA Cake Baker or large pan containing enough gently simmering water to come halfway up the sides of the bowl. Bring to a fast simmer on the Simmering Plate, moving slightly to one side once the simmer is consistent for 15 – 20 minutes. Transfer the entire pan to the floor of the AGA Simmering Oven (or lowest position in the Everhot lower oven set to 110°C - 120°C) for 2 – 2.5 hours.
- If you are preparing this pudding ahead, remove the foil, let it cool slightly, then wrap in cling film and then fresh foil. If you are serving it immediately, unwrap and invert onto a deep plate.

(Sauce)
- For the sauce, put everything in a pan and bring slowly to the boil, stirring. Allow to bubble away for 2-3 minutes, still stirring, until the sugar has dissolved and the sauce is pale caramel in colour and slightly thickened. Remove from the heat. Pour the sauce over the pudding to your preference.