



Plum Pudding

Recipe courtesy Gale Gand

1 cup flour
1/2 teaspoon each salt, baking soda, nutmeg, cinnamon, cloves, and allspice
1 cup soft bread crumbs
1 cup chopped suet
1 cup prune pulp
1/2 cup brown sugar
1 cup uncooked chopped prunes
1/4 cup candied lemon peel, finely chopped
1/4 cup molasses
3 eggs, separated
Hard Sauce, recipe follows

Sift together the flour, salt, baking soda and spices. Mix together the rest of the ingredients, except the egg whites, adding just the yolks. Whip the egg whites until stiff and fold into the batter. Grease a pudding mold dredged with sugar and pour in batter. Cover the mold with its lid or cover tightly with foil. Steam for 3 to 4 hours, depending on the size of your mold. Serve hot with hard sauce. If you are not serving the pudding immediately, store in the refrigerator soaking in 1 ounce of brandy. Add 1 ounce each week. Serve with warmed Hard Sauce.

Hard sauce:

1/4 cup butter
1 cup powdered sugar
1 tablespoon dark rum
1/2 teaspoon vanilla extract

Cream the butter in an electric mixer until pale in color. Add the sugar and mix well. Add the flavorings and mix in then adjust, to taste.