

Christmas Plum Pudding

2 tablespoons sago
1 cup milk
60g (2 oz) butter
1 cup sugar
1 teaspoon bicarbonate soda
Pinch salt
1 cup fresh breadcrumbs
1 cup chopped dates
Brandy (maybe 2 tablespoons)



Method

- Soak sago in milk overnight
- Chop dates and soak in brandy overnight
- Beat butter and sugar together then beat in soaked sago and milk
- Add bicarb and salt (mix) - *the mix will look yucky but keep going*
- Add breadcrumbs and mix together well
- Turn into a greased pudding basin or bowl
- Cover top with grease-proof paper (if using basin) or seal the pudding bowl
- Steam for two hours
- *(place pudding basin in a large saucepan with a bowl or cup in the bottom, to keep basin raised off the bottom of the saucepan.*
- Add water to come half way up the sides of the pudding basin
- Gently simmer for two hours.

The pudding can be reheated in the same way for just 1 hour, if already cooked.

(Recipe courtesy of Debbie Champion, Manager, The Jetty Café)