

PREP	SOAKING	COOK	SERVES
20 min	1 hr	2 hrs	18

Gluten Free Christmas Pudding

INGREDIENTS

- 1½ cups Sweet Vine Mixed Fruit
- ½ cup Sweet Vine dried cranberries
- ½ cup orange juice
- 125g Westacre Dairy unsalted butter, softened
- ½ cup White Mill brown sugar
- 2 Lodge Farms eggs
- 1 cup White Mill gluten free plain flour
- 1 tsp Stonemill ground cinnamon
- 1 tsp Stonemill ground ginger
- ½ tsp Stonemill ground nutmeg
- 1 tsp orange zest
- ¼ cup White Mill desiccated coconut8–10 fresh cherries, for decorating (optional)

DIRECTIONS

1. Place the mixed dried fruit, cranberries and orange juice in a bowl. Stir to combine, cover and set aside for 1 hour.
2. Grease a 1.5 litre pudding basin and line the base with baking paper.
3. Beat the butter and brown sugar until pale and creamy. Add the eggs one at a time, beating well after each addition.
4. Fold in the flour, cinnamon, ginger, nutmeg, orange zest and coconut.
5. Add the soaked fruit and any remaining orange juice, then stir until evenly combined.
6. Spoon the mixture into the prepared pudding basin and smooth the surface.
7. Cover securely with a layer of baking paper and foil. Place the basin in a large saucepan and add enough boiling water to reach halfway up the side of the basin.
8. Cover and simmer gently for 2 hours, topping up with boiling water as required.
9. Carefully remove the pudding from the saucepan and allow to stand for 10 minutes before turning onto a serving plate.

ALDI

Good Different

Tip Soak the dried fruit overnight in the orange juice for a softer pudding with a deeper fruit flavour.