

Whitworths

Christmas Pudding Ice Cream Bomb



🕒 20 mins, plus overnight soaking and freezing

INGREDIENTS

For the ice cream...

100g **Whitworths Little Jewel Cranberries**
65g **Whitworths Juice Locked Raisins**
55g **Whitworths Sunshine Sultanas**
55g **Whitworths Zante Mini Currants**
25g **Whitworths Chopped Brazils**
450ml whipping cream
40ml rum, orange liqueur or Amaretto
35g mixed peel
50g icing sugar

For the hot fudge sauce...

125g **Whitworths Chopped Sayer Dates**
218g small can sweetened condensed milk
200g small can evaporated milk
50g butter
125g granulated sugar
2 drops vanilla essence

READY...STEADY...BAKE

- ♥ **For the ice cream...** the night before you want to make your pud, mix the raisins, sultanas, currants, mixed peel and your alcoholic tippie into a bowl then leave overnight to soak.
- ♥ Line a 1 pint pudding basin with cling film.
- ♥ Whip the cream together with the icing sugar until it just holds its shape.
- ♥ Fold in the soaked fruit mix, cranberries and brazil nuts then pour into your lined pudding basin.
- ♥ Freeze until firm.
- ♥ **For the hot fudge sauce...** place the cans of milk, butter and sugar into a pan then heat slowly, stirring continuously until the sugar has dissolved.
- ♥ Bring to the boil and heat gently, stirring constantly for about 5 minutes or until the sauce is thick and golden in colour.
- ♥ Remove from the heat, beat well then stir in the dates and vanilla essence.
- ♥ Serve warm (rather than hot!) poured over your ice cream bomb.

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Happy Baking!