

Whitworths

Mini Christmas Puds



INGREDIENTS

- 100g **Whitworths Little Jewel Cranberries**
- 100g **Whitworths Sunshine Sultanas**
- 100g **Whitworths Juice Locked Raisins**
- 30g candied mixed peel
- 80ml dark rum
- 75g unsalted butter, diced
- 100g dark brown sugar
- 75g plain flour
- 1 tsp ground mixed spice
- ½ tbsp black treacle
- 2 medium eggs, lightly beaten
- 1 small cooking apple, peeled & grated

 Makes 6

 20 mins + 48 hours soaking  40 mins

READY...STEADY...BAKE

- ♥ Soak the cranberries, sultanas, raisins and peel in rum for 48 hours.
- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4 then grease 6 cups of a deep muffin tin, leaving the 4 corner cups ungreased.
- ♥ Beat the butter and sugar together then fold in the flour and mixed spice.
- ♥ Add the black treacle then gradually beat in the eggs.
- ♥ Fold in the rum-soaked fruit and apple then spoon into the greased cups.
- ♥ Fill the 4 corner cups with boiling water and bake on the bottom shelf of your preheated oven for 40 minutes.
- ♥ Ease the puddings from the tin using a blunt knife.
- ♥ Enjoy hot with custard, cream or brandy butter.

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Happy Baking!