



THE ROYAL MINT®
THE ORIGINAL MAKER



Felicity Spector's Spiced Carrot Festive Pudding

This is based on the pudding my late mum used to make - she never told us there was potato in it, but you'd never know - it all melts into the pudding as it cooks. It's warm with festive spices, and packed with fruit, and there's a definite carrot cake vibe going on. Delicious - and not too heavy to enjoy at the end of your Christmas lunch. Bring on the custard!

ence for Luck

... pudding is a tradition believed to have
... France, Alchemy, who introduced many
... across the United Kingdom. In a tradition
... on this day, the "Four and Twenty" is the
... of the year, and the "Four and Twenty" is the
... of the year, and the "Four and Twenty" is the

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CELEBRATE | COLLECT | INVEST | SECURE | DISCOVER

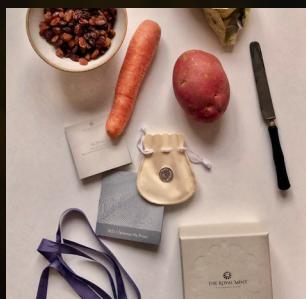
Felicity Spector's Spiced Carrot Festive Pudding

Ingredients

- 100g butter, melted
 - 100g light brown sugar
 - 1 large egg, lightly beaten
 - 135g plain flour
 - 1 tsp baking soda
 - ½ tsp sea salt
 - 1 tsp cinnamon
 - ½ tsp nutmeg
 - ¼ tsp mixed spice
 - 100g grated carrot
 - 120g grated potato
 - 100g raisins
 - 100g sultanas
 - 40g chopped dried apricots or figs
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Method

1. Butter a 1 litre pudding basin and cut out a small circle of baking parchment to fit in the base.
2. Sprinkle the baking soda on the grated potato.
3. Mix the rest of the dried ingredients together in a large bowl with the sugar, then add the grated carrot and potato, the dried fruit, the melted butter and egg and stir it all together until no more streaks of flour remain.
4. Pop the sixpence into the mix and stir one more time; remember to make a wish!
5. Pile the mix into the prepared pudding basin, then layer a large square of baking paper with one of foil and fold a one inch pleat down the middle. Use it to cover the top of the pudding basin, making sure to scrunch around the edges so that it's watertight, and tie securely with some string.
6. Place the pudding into a big saucepan with a lid, on top of a small rack or trivet so that it doesn't touch the bottom of the pot. Pour boiling water to about 2 inches depth, pop the lid on and keep it at a simmer for 2 to 2 and a half hours. Make sure you top up the simmering water from a kettle every so often - so that it doesn't boil dry.
7. Turn the pudding out onto a nice serving plate when it's done and serve with custard or cream. If you've made it on Christmas Eve you can reheat the whole thing by steaming it again, covered as before, for about half an hour.
8. Leftovers are great warmed up the next morning for breakfast with Greek Yoghurt - or even crumbled into your favourite pancake mix.



Merry Christmas Baking!

Don't forget to pop a six pence into the mix – the essential part of any Christmas pudding. Share your bakes on social media and tag us, we can't wait to see them!