

Fast & Festive Fruit Pudding

Melted butter, for greasing
1 eating apple
55g sweetened dried cranberries
125g raisins
125g sultanas,
100ml unsweetened apple juice
85g blanched whole almonds, coarsely chopped
1 lemon
115g light brown soft sugar
85g plain flour
55g fresh white breadcrumbs
1 teaspoon mixed ground spice
¼ teaspoon ground cloves
¼ salt
115g chilled butter, cut into large chunks
2 eggs
1 tablespoon black treacle
1 tablespoon brandy (optional)

1. Grease **Small Batter Bowl** with melted butter; set aside. Peel, core and slice apple. Cut apple slices using **Apple Wedger**. Combine apple pieces, dried cranberries, raisins, sultanas, and apple juice in **Large Micro-Cooker**.

2. Coarsely chop almonds on **Cutting Board** using **Food Chopper**; set aside. Zest lemon using **Adjustable Microplane Grater**; juice lemon to measure 1 teaspoon juice. Add chopped almonds, zest and lemon juice to Micro-Cooker; mix well. Microwave, uncovered, on high for 2 minutes. Allow fruit mixture to stand.

3. Combine sugar, flour, breadcrumbs, mixed ground spice, ground cloves and salt in **Classic Batter Bowl**. Cut chilled butter into large chunks; add to Batter Bowl. Using **Pastry Blender**, coarsely blend butter into flour mixture (mixture should be coarse and crumbly). Whisk eggs, treacle and brandy in small bowl. Stir egg and fruit mixtures into Classic Batter Bowl; mix until well blended using **Small Mix 'N Scraper**.

4. Spoon pudding mixture into greased Small Batter Bowl; level surface. Cover tightly with a piece of cling film and pierce top with **Quickut Paring Knife**. Microwave on high for 8-9 minutes; transfer to **Stackable Cooling Rack**, allowing pudding to rest 5 minutes. Remove cling film and gently loosen pudding from edges of Batter Bowl. Carefully invert pudding onto serving platter. Cool about 10 minutes; serve using **Slice 'N Serve**.

Louise's Tip:

I soaked all the dried fruit in approximately ½ pint of brandy and amaretto mixed for 5 days, stirring every other day. You can use whichever spirits you desire (or have hanging around!!)

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