

Clootie Dumpling

You will need 1 pot, 2 pint pudding bowl and clingfilm



milk 300ml



brown sugar 125g



butter/marg 125g



cinnamon 1 tablesp



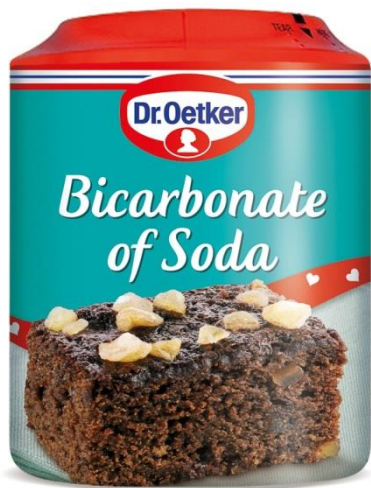
allspice 2 tablesp



dried fruit 450g



flour 225g



bicarbonate of soda 1 teasp



eggs

Method

Prep:15min > Cook:9min > Ready in:24min

1. In pot, place water, sugar, margarine, cinnamon, spice and fruit. Mix ingredients, bring to boil and simmer for 3 minutes. Set aside to cool.
2. Meanwhile, line your pudding bowl with the cling film. Sieve the flour and soda together. Add the eggs and pour your cooled fruit mix into the flour. Mix well together and pour into prepared bowl. DO NOT COVER. Cook for 9 minutes on full power.
3. Serve with custard or cream.