**Microwave clootie dumpling** Serves: 20!

Ingredients

300ml (1/2 pt) water or milk

125g (4 1/2 oz) dark brown soft sugar

125g (4 1/2 oz) margarine or lard

1 tablespoon ground cinnamon

2 tablespoons mixed spice

450g (1 lb) mixed dried fruit

225g (1/2 lb) plain flour

1 teaspoon bicarbonate of soda

2 eggs, beaten

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

Method

In a pot, place water, sugar, margarine, cinnamon, spice and fruit.

Mix ingredients, bring to boil and simmer for 3 minutes.

Set aside to cool.

Meanwhile, line your pudding bowl with the cling film.

Sieve the flour and bicarbonate of soda together into a bowl.

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.

Serve with custard or cream.