

# Princess Pudding

By Lemon Drop from A Recipe Reborn

- Prep time: 30 minutes
- Fruit soaking time: overnight
- Cook time: 4 hours
- Yields one 1 litre/1-quart pudding



## Princess Pudding

US	Ingredients	Metric
1 cup	dried apricots, chopped	225 g
1 cup	dried plums (prunes), chopped	225 g
1/3 cup	wine or ale	75 mL
1	orange, zested and juiced	1
½ cup	butter, softened	115 g
½ cup	brown sugar	115 g
2	eggs, beaten	2
½ cup	all-purpose flour	65 g
1 tsp	baking powder	4 g
½ tsp	kosher salt	3 g
½ cup	breadcrumbs	30 g
1/3 cup	almonds, chopped	40 g
¼ tsp	ground nutmeg	1 g
1 oz	warm brandy	30 mL

1. In a medium bowl, combine the apricots, plums, orange zest, juice and wine/ale.
2. Cover the bowl with plastic wrap and let it rest in a cool place overnight.
3. In a large bowl, cream together the butter and sugar using a hand mixer until they become light and fluffy, about 5 minutes.
4. Continue creaming and slowly add the eggs until they are fully incorporated.
5. Gently stir in the fruit mixture, flour, baking powder, salt, breadcrumbs, almonds and nutmeg until they are fully combined.
6. Butter a 1 liter/1-quart heat-safe bowl and line the bottom with parchment paper.
7. Pour the pudding into the bowl and smooth the surface with a spatula.
8. Gently press a round of parchment paper onto the surface, lay over a piece of cheesecloth, cover with aluminum foil, and secure with a string.
9. Prepare a pot of water with a steamer basket and steam the pudding for 4 hours. Check the water level after 2 hours and top up with boiling water if necessary.
10. Carefully remove the bowl from the steamer and remove the covers.
11. Place a plate over the bowl and unmold the pudding by turning the bowl upside-down with the plate. Carefully remove the parchment paper.
12. Pour the brandy into heat safe container, set it alight using a match and carefully pour the brandy over the pudding.
13. Garnish with a bow, bell and sprig of holly or skimmia.

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