

Old-Fashioned Christmas Suet Pudding

Submitted by Trisha Kruse of Eagle, Idaho

pudding:

½ cup suet – finely minced
½ cup light molasses
½ cup whole milk
1 ½ cup flour
½ teaspoon baking soda
2 teaspoons baking powder
2 teaspoon apple pie spice mix
1/2 cup raisins
½ cup pecans, chopped
½ cup dates, chopped
½ cup dried apricots, chopped
½ cup dried figs, chopped

Hard Sauce:

½ cup butter, softened
¾ cup powdered sugar
1 teaspoon rum extract
1 teaspoon vanilla extract

In a large bowl mix together all pudding ingredients until well blended. Pour into a well greased 1 pound coffee can or pudding mold. Cover tightly with two layers of foil. In a large kettle set a rack or trivet, add 3 -5 inches of water, set pudding on rack, cover and bring water to a boil. Reduce heat and steam covered for two hours. Remove from kettle and cool on rack for 15-20 minutes. Turn out of mold and cool completely. Meanwhile make hard sauce: In a medium bowl cream butter with powdered sugar until well blended and smooth. Beat in extracts. To serve warm pudding wrapped in foil in 250' oven for 30 minutes. To serve cut or scoop pudding onto plates and top with a heaping tablespoon of hard sauce. Makes 8-10 servings.