

Christmas pudding

Ingredients

½ cup milk (85ml)
1 large egg
½ maize corn flour (70g)
2½ tbs. rice flour (30g)
2½ tbs. Orgran GFG (20g)
1 cup gluten-free fresh white bread crumbs
½ cup caster sugar (110g)
4 tsp. gluten-free baking powder (16g)
1 tsp. salt (4g)
½ tsp. mixed spice
90 g shredded suet
1 cup raisins (176g)
Lemon rind from 1 lemon



Vanilla sauce:

3 tbs. maize corn flour (24g)
1 cup milk (250ml)
1 tbs. castor sugar
½ tsp. vanilla essence

Method

Grease 1½ L pudding basin.

1. Sift flours together in a large bowl.
2. Mix in GFG, salt, baking powder and mixed spices.
3. Stir in breadcrumbs, shredded suet, caster sugar, raisins, and lemon rind and mix well.
4. In a cup, beat the egg with a little of the milk and mix into dry ingredients.
5. If necessary, slowly add remaining milk until a consistent batter is formed. (Batter is not too runny; it only just holds together).
6. Turn mixture into prepared basin.
7. Seal top firmly with foil and steam for approx. 2 ½ hrs or until well risen and cooked through.

To make Vanilla sauce:

1. Blend corn flour with 3 tbs. of milk to a smooth paste.
2. Heat the remaining milk on low until hot (be careful not to curdle the milk).
3. Remove from heat and stir in blended corn flour.
4. Heat on medium and bring to boil, cook for 2-3 minutes stirring constantly.
5. Remove from heat and add sugar and vanilla essence.