

Baked Christmas Pudding

You'll need

- 250 g (1½ cups) raisins
- 250 g (1 ⅔ cups) organic dried apricots, chopped
- 1 cup freshly squeezed orange juice
- 1 orange
- 450 g (2½ cups) fresh medjool dates, pitted
- 2 organic eggs
- 60 ml (¼ cup) extra virgin olive oil
- 1 teaspoon vanilla bean paste or extract
- 2 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground ginger
- pinch sea salt
- 300 g (3 cups) almond meal



Method

SOAK the raisins and apricots in the orange juice for a few hours or overnight – this will help them become plump and moist.

STEAM or boil the whole orange for 1 hour until softened, then allow to cool.

PREHEAT your oven to 160°C fan-forced.

LIGHTLY OIL 2 x 750 ml pudding moulds and line with baking paper.

COMBINE the dates and whole steamed orange (chopped) into a food processor.

PROCESS for about 30 seconds or until the dates and orange forms a paste.

ADD eggs, olive oil, vanilla, cinnamon, nutmeg, ginger and sea salt. PROCESS again until the batter is smooth and creamy.

TRANSFER the batter into a large bowl.

DRAIN the orange juice from the soaked dried fruit and discard.

ADD the soaked dried fruit and almond meal to the batter and mix well.

DIVIDE the mixture between the pudding moulds.

PLACE into a deep baking dish.

POUR enough boiled water to come half way up sides of pudding bowls.

COVER with a layer of each baking paper and foil, pressing around edges of pan to completely seal.

BAKE large puddings for 1 ½ hours.

INVERT puddings onto a serving plate and enjoy.

Makes 2 puddings / Serves 8 – 10