

Carrot Christmas Pudding

Ingredients

1 cup suet (or 3/4 cup
butter), softened

1 cup brown sugar

2 cups raisins

1 cup grated carrot

1 cup grated potato

1 egg

2 cups flour

1 tsp. baking soda

Sauce

1/2 cup butter

1 cup brown sugar

1/3 cup milk or cream

1 tsp. vanilla

Instructions

1. Cream suet and sugar until smooth. Add raisins, carrot, potato, egg, flour, and baking soda.
2. Grease a pudding mold and fill with pudding, leaving 1 inch of space to rise. Cover the bowl with a piece of parchment paper, followed by a piece of tin foil, secured with string.
3. Add the pudding to a large pot, using a ramekin or mason jar ring to keep it off the bottom. Add water to the pot no more than 1/3 of the way up the sides of the pudding bowl.
4. Steam the pudding for 2 - 3 hours, or until a toothpick comes out clean.
5. For brown sugar sauce, melt butter in a saucepan. Whisk in brown sugar and continue to stir constantly until boiling. Boil for two minutes.
6. Remove from the heat and whisk in milk and vanilla. Return to the heat and stir constantly until the mixture once again comes to the boil.
7. Thin with more milk or cream if necessary. Serve warm.

Cook time: 3 hours