Christmas pudding

Ingredients

For the pudding

- 450g/1lb <u>dried mixed fruit</u> (use a mixture of sultanas, raisins, and snipped apricots)
- 1 small cooking apple, peeled, cored and roughly chopped
- 1 orange, finely grated rind and juice
- 3 tbsp <u>brandy</u>, sherry, or rum, plus extra for flaming
- 75g/3oz <u>butter</u>, softened, plus extra for greasing
- 100g/3½oz light muscovado <u>sugar</u>
- 2 free-range eggs
- 100g/4oz self-raising flour
- 1 tsp <u>mixed spice</u>
- 40g/1½oz fresh white <u>breadcrumbs</u>
- 40g/1½oz whole shelled <u>almonds</u>, roughly chopped

For the brandy butter

- 100g/3½oz unsalted <u>butter</u>, softened
- 225g/8oz icing sugar, sieved
- 3 tbsp <u>brandy</u>, rum or cognac

