



Found: An old-fashioned Christmas pudding



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What: The King George Christmas Pudding

Why: Michele Chandler, who has taught cooking classes across North America, worked for months to recreate the old-fashioned Christmas pudding — which is often referred to as a plum pudding, even though it probably never contained plums, not even in King George's day. Chandler's one-pound puddings do, however, contain raisins, currants, dried figs, candied peel, dried apricots, cherries, dried mango and brandy.

“It really is the real deal, like I remember my grandmother making,” says Jennifer Heagle of the Red Apron. (www.redapron.ca) “She doesn’t scrimp on any of the ingredients.”

How to serve: The puddings have already been steamed for four hours. You can steam them for a further hour before serving, or simply heat in the microwave. The box includes a recipe for a “hard sauce” made with brandy and butter and the website has a video to show you how to flambé it, just like Mrs. Cratchit does in A Christmas Carol.

How many it serves: Even though it’s only about the size of a baseball, Heagle says it would serve eight to 10. “You’d only want a small piece.”