

# FIGGY PUDDING

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## INGREDIENTS

1 1/3 Cups A.P. Flour  
2 teaspoons Baking Powder  
1 1/2 teaspoons Ground Cinnamon  
1/2 teaspoon Ground Ginger  
1/4 teaspoon Ground Clove  
1/4 teaspoon Salt  
1 Cup Brown Sugar  
3 Eggs  
2 Cups *Fresh* White Breadcrumbs  
4 ounces Melted Butter  
1/2 Cup Green Door Gourmet Fig Preserves  
1/3 Cup Rum  
1/4 Cup Brandy or Cognac  
1/2 Cup Raisins  
1/3 Cup Currants

## DIRECTIONS

Whisk together Flour, Baking Powder, Cinnamon, Ginger, Clove and Salt.

In a stand mixer bowl beat Eggs and Brown Sugar for a couple minutes.

Add dry ingredients and stir slowly to combine.

On low speed add Rum, Brandy, Raisins, Currants and Fig Preserves until combined.

Add Melted Butter and then Breadcrumbs lastly.

Grease an 8 Cup Bundt pan or pudding basin thoroughly and then add the batter.

Cover tightly with plastic wrap and foil and seal with a rubber band if you do not have a tight fitting lid. (the traditional alternative is a coffee can!)

In the bottom of a large pot, use several pieces of foil balled up or a small rack to keep the pudding from touching the bottom- try to get the pan to sit as evenly as possible as it can shift and boil unevenly.

Pour in hot water to come 3/4 up the sides of the pudding, bring to a boil and then reduce heat to a gentle simmer.

It will take about 50 minutes until cooked and a skewer inserted toward the middle should come out clean and not covered in batter.