

Cooking



# Festive Winter Pudding

## INGREDIENTS

- 1kg cranberries
- 3 pears peeled, cored and chopped
- 200g soft brown sugar
- Grated zest of an orange
- 1 cinnamon stick
- 12 slices of fresh white bread



## METHOD

- 1 Put all ingredients except bread in a pan and bring slowly to the boil until sugar dissolves.
- 2 Strain through a sieve and reserve liquid.
- 3 Cut crusts off bread and dip slices in juice quickly and then use to line a 1 litre pudding basin.
- 4 Remove cinnamon stick from pudding basin and pour mixture into lined basin.
- 5 Place final bread slices over top (after dipping in juice) and cover with cling-film and a plate. Place weights on top and refrigerate overnight.
- 6 Turn out and serve with thick Jersey cream or ice cream.

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