

Spotted dick

Ingredients

- 350g/12oz plain flour
- 100g/4oz shredded vegetable suet
- 100g/4oz golden caster sugar
- 1 tbsp baking powder
- ½ tsp cinnamon
- 1 orange, zest and juice only
- 100ml/4fl oz milk
- 125g/5oz mixture of raisins, dried cherries, dried cranberries and dried blueberries
- 75g soft brown sugar

For the sauce

- 125g/4oz butter
- 150g/5oz dark brown sugar
- 1 tbsp cinnamon
- 1 tsp vanilla essence
- 1 orange, juice only
- handful of marshmallows

Preparation method

1. Place the flour, vegetable suet, caster sugar, baking powder and cinnamon in a bowl.
2. Add the orange juice, zest and milk and mix to form a soft dough.
3. Roll out the dough to form an oblong shape. Place the dough onto an oblong of baking parchment.
4. Scatter the dried fruit and sugar over the dough.
5. Roll up from the long side to form a cylinder.
6. Place the cylinder onto a steamer insert and place into a large saucepan of boiling water.
7. Cover and steam for 1-1¼ hours.
8. To make the sauce, place the butter, brown sugar, cinnamon, vanilla, and the orange juice in a saucepan and bring to a gentle boil.
9. When the spotted dick is cooked, pour the candied sauce over the spotted dick and then place in the oven for 10 minutes.
10. Remove, place the marshmallows on top then put back into the oven until they have just melted.

less than 30 mins

preparation time

1 to 2 hours

cooking time

Serves 4

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