



Christmas Pudding with Spiced Cream

Serves 8

It's not Christmas time without a delicious pudding – but there's no need for all that refined sugar and flour. Our pud is all goodness. You'll need to plan ahead just a little to make the spiced cream – the cans of coconut cream go in the fridge overnight.

300 g pitted dates, chopped
juice and finely grated zest
of 2 oranges

1 teaspoon bicarb soda

2 eggs, lightly whisked

2 cups almond meal

¼ cup coconut flour

½ cup slivered almonds,
toasted

3 teaspoons ground
cinnamon

raspberries, to serve

Spiced Cream

2 × 400 ml cans coconut cream

1 tablespoon maple syrup

1 teaspoon mixed spice

1. Chill the cans of coconut cream (see Spiced Cream ingredients on page 50) in the fridge overnight, so they'll be ready to go when you are.
2. To make the pudding, grease a 6-cup capacity ceramic pudding basin and line it with baking paper. Fill a large saucepan with water, put an upturned plate in it, and then put it over a medium heat. (The plate protects the pudding basin from the heat at the base of the pan.) Cover the pan and bring the water to a simmer.
3. Put the dates, orange zest and juice in a small saucepan over a medium heat and bring to a simmer. Simmer, stirring occasionally, for 3 minutes, or until the dates are slightly softened. Take the pan off the heat, then mash the date mixture and transfer it to a heat-proof bowl.
4. Add the remaining ingredients and stir until well combined. Spoon the mixture into the pudding basin and level the top. Cover the surface directly with a round piece of baking paper, then cover the basin with a sheet of baking paper and then a double sheet of foil. Secure the paper and foil around the lip of the pudding basin with cooking twine to form an airtight seal.

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