

This recipe was taken from the Veggie Christmas Kitchen recipe collection available online at www.vegsoc.org/Christmas

Christmas Toffee Pudding Serves 6

(Can be) Vegan

Preparation time 20 mins
Cooking time 1 hour 10 mins

pudding ingredients

| | |
|-----------|-------------------------------|
| 175g | figs, chopped |
| 175ml | boiling water |
| ½tsp | vanilla essence |
| 2tsp | coffee essence |
| 4tsp | bicarbonate of soda |
| 75g | butter or soya |
| margarine | |
| 150g | caster sugar |
| 2 | free-range eggs/egg replacer* |
| 175g | self-raising flour |



To make the pudding

- 1 Place the figs in a bowl and cover with the water. Add the essence and bicarbonate of soda.
- 2 In a bowl cream the butter and sugar together until fluffy. Gradually add the eggs, a small amount at a time, beating well.
- 3 Fold in the flour and fruit together with the liquid and pour into a 2 pint pudding bowl. Place on a baking sheet and cook for 1 hour 10 minutes at 150°C/300°F/Gas Mark 2.

Sauce ingredients

| | |
|--------------|---------------------------|
| 175g | soft brown sugar |
| 110g | butter or vegan margarine |
| 6tbsp / 90ml | double cream / soya cream |
| 25g | walnuts, chopped |

To make the sauce

- 1 Melt all ingredients together in a saucepan and simmer gently.
- 2 Pour over the pudding.

* available from health food stores