

Festive Spiced Roly Poly Pudding

Servings; 6

Preparation Time; 20 mins

Cooking Time; 1 hr.

Ingredients.

- 10g Caster sugar
- 50g Salted butter
- 250g Self raising flour
- 1 Vanilla pod - Seeds only
- 50g Shredded suet (Vegetarian alternative can be used)
- 150ml Milk - Cold
- 1 Tsp Mixed spice
- 1 Orange - Finely grated zest only
- 130g Mincemeat



Method.

1. Pre heat oven to 160°C.
2. Put the butter, flour, mixed spice, vanilla seeds and sugar into a food processor. Mix until butter is no longer visible.
3. Add to a mixing bowl, stir in the suet.
4. Add the cold milk and using a rounded knife stir until a sticky dough starts to form.
5. Flour the work surface & gently knead into round, smooth elastic dough.
6. Using a rolling pin, roll out to a rough square (Approx 25cm)
7. Add the orange zest to the mincemeat and stir until combined.
8. Evenly spread the mincemeat over the dough leaving 5mm clear from the edges.
9. Make a tight roll to first start, then roll like a Swiss roll. Do not roll too tightly.
10. Lay a large piece of foil over a baking tray then lay a piece of greaseproof paper, smeared with a little butter on top of the foil. They both need to be larger than the rolled up dough!
11. Carefully place the dough onto the well greased greaseproof paper. The join should be on the bottom. Bring the edge of the foil/greaseproof over the top of the dough & loosely fold over to seal. Pinch the edges to seal too. Do not wrap tightly as the pastry will puff up during baking.
12. Place a deep sided oven tray on the bottom shelf of the oven. Add boiling water until just over a quarter full. Place the roll poly on a shelf directly above the water. Cook for 1 hour.
13. Allow the pudding to stand for 5 minutes before unwrapping.
14. Delicious served with warm custard or even better with Christmas Brandy Sauce!