

Frozen Christmas Pudding

If you fancy a change this Christmas, why not try this tasty alternative?

Ingredients

- 2oz Traidcraft apricots
- 6oz mixed fruit (half tropical and half normal)
- grated rind of 1 orange and 1 lemon
- 4tbs rum or brandy (or the juice of the lemon and orange rind instead)
- half pint double cream
- 1lb 2oz carton or can of ready to serve custard
- 3oz Traidcraft caster sugar
- 1tsp mixed spice (or to taste)

Method

1. Snip apricots, mix with dried fruit and lemon and orange rind, add the liquid and spice and leave to soak for a minimum of 15 minutes (the longer the better).
2. Whisk the cream until it just holds its shape and fold into the fruit with the custard and sugar.
3. Pour mixture into an airtight, freezer-proof container, cover and freeze for about 2 hours.
4. Stir gently to distribute the fruits and break down any ice crystals. Recover then freeze till firm.
5. To serve, remove from the freezer and leave at room temperature for about 15 mins, serve in scoops with a little extra brandy or rum poured over if wished.

With thanks to Traidcraft Fair Trader Anna Bowman for providing this recipe.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)

