

Name.....

Traditional Christmas Pudding

Date.....

This recipe will make two, 400g puddings (in two, 500ml pudding bowls) which is enough for six people.

Task 1. Scale the recipe *down* to serve 3 people and *up* to serve twelve people.

Task 2. On your visit to the supermarket, look for the costs of the ingredients of the recipe for 12 people, round the prices and add them all up to give an estimate for the cost of the recipe. Then work out the actual costs and add them up.

Task 3. Compare your total estimated cost to your actual cost, write down the difference between them and say whether your estimate would have made you a profit or a loss.



For 6 people	Task 1		Task 2		
	For 3 people		For 12 people	For 12 people	
Quantity			Rounded cost (£)	Actual Cost (£)	Difference (£)
50g plain flour					
pinch of salt					
10ml mixed spice					
100g currants					
100g sultanas					
100g raisins					
100g mixed chopped peel					
100g shredded suet					
100g soft brown sugar					
100g fine white breadcrumbs					
50g chopped almonds					
grated rind of one lemon					
2 eggs, beaten					
30ml black treacle					
15ml brandy					
100ml stout for mixing					
Total			Estimated cost	Actual cost	Profit/loss



My estimate would have made a profit/loss (delete one)

Sieve together the flour, salt and spice, add all the dry ingredients and stir well. Add the eggs, treacle and brandy with enough liquid to make a soft, clinging mixture. Divide equally between the greased containers leaving about 1cm headspace. Cover with a double thickness of greased, greaseproof paper or aluminium foil. Stand the bowls in 500ml water (each) and cook on a very low heat for 7 hours. Cool the puddings and cover with fresh greaseproof paper or foil for storage.