



Black Magic pudding

Super rich pudding- I modified Joan Bishop's cake recipe to remove the flour and added sugar (other than the fruit!) and the result is this. The almond meal makes it more dense, so it's best served as a pudding than a cake. Serves 20. Per serve: Cal: 210; Fat: 10.5g; Pro: 4.2g; Carbs: 20.3g

Serves: 20, Prep time: 00:30, Cook time: 02:00

Instructions

Line the base of a round 20cm x 9cm deep cake tin with non-stick baking paper

Chop the dried fruit. Cut figs and prunes into thirds. The easiest way to do this is using kitchen scissors. Add cranberries

Place the butter and stout in a medium to large saucepan. Gently heat, stirring until the butter has melted.

Add the dried fruit and stir frequently bringing to the boil. Turn the heat off and stir in the baking soda. Leave in the saucepan to cool to room temperature (in cold water). Beat the eggs until fluffy.

When cool, stir in the beaten eggs.

Heat the oven to 150degC on bake.

In a medium-sized bowl, sift together the almond meal, cocoa, raspberry powder, cinnamon, nutmeg and cloves. Stir in the chocolate chips.

Stir the dry mixture into the fruit mixture in the saucepan and mix until smooth.

Spoon into the prepared tin

Bake for 85-105 minutes, until a skewer inserted in the centre comes out clean. Leave to cool in the tin. When cold, turn out carefully, wrap the cake in greaseproof paper or foil and store in an airtight container.

The cake will keep for weeks if stored in a cool place.

Ingredients

- 250 grams Cranberry, dried, sweetened
- 250 grams Prune, dried
- 250 grams Fig, dried
- 50 grams Butter, salted
- 330 milliliters Monteith's Velvety Stout beer
- 1 teaspoon Baking soda
- 2 Eggs
- 220 grams Almond meal
- 4 tablespoon Unsweetened cocoa powder
- 1 teaspoon Cinammon
- 1 teaspoon Ground nutmeg
- 0.5 teaspoon Ground cloves
- 35 grams Fresh As Raspberry powder
- 80 grams ...Well Naturally chocolate chips