



Bible Pudding Recipe



225g(8oz) sieved plain flour.
1tsp Baking Powder

1 Kings 4.22 The supplies Solomon needed each day were 5,000 litres of fine flour.



225g(8oz) rough breadcrumbs

John 6.35 "I am the bread of life," Jesus told them. He who comes to me will never be hungry.

57 ml(2fl oz) cup milk (as required)

Judges 5.25 Sisera asked for water but he gave her milk.

1 tsp Mixed Spice

Jeremiah 6.20 To what purpose comes to me incense from Sheba and the sweet cane from a distant land?

113g(4oz) Demerara sugar

1 Samuel 14.25 They all came to a wooded area and found honey everywhere. The woods were full of honey but nobody ate any of it.



2 tsp Honey

113g(4oz) Dates

Nahum 3.12 All your fortresses will be like fig trees with ripe figs; shake the trees and the fruit falls right into your mouth.

113g(4oz) Currants

113g(4oz) Raisins

1 Samuel 30.11 They gave David some dried figs and two bunches of raisins. After he had eaten his strength returned; he had not had anything to eat or drink for three full days.



113g(4oz) Ground Almonds

Numbers 17.8 The next day, when Moses went into the tent, he saw that Aaron's stick, representing the tribe of Levi, had sprouted. It had budded, blossomed and produced ripe almond!

1 Standard Egg

Luke 11.12 Would you give your son a scorpion when he asks for an egg? Bad as you are you know how to give good things to your children.

0.5 tsp Salt

Matthew 5.13 You are like salt for all mankind. But if salt loses its saltiness there is no way to make it salty again. It has become worthless so it is thrown out and people trample on it.



1 cup Brandy (to taste)

1 Timothy 5.23 Do not drink water only but take a little wine to help your digestion, since you are ill so often.



Bible Pudding Recipe



Place the dry ingredients into a mixing bowl and fold each into the other. Whilst stirring add the fruit, sugar, salt and almonds. Now add the Honey and the egg. Slowly add the milk and Brandy until the mixture becomes soft enough to drop off of a spoon in 5 seconds.

Butter a 1.5 pint pudding basin. Transfer the mixture into the basin until it is two-thirds full. Any surplus may be put into smaller basins to create individual puddings. Cover the basin top with foil and grease proof paper then steam for 5 hours. **Topping up the water in the steamer at regular intervals, do not let the water boil dry!** When cooked, allow the pudding to rest and it will contract away from the basin. Serve with Custard, Cream or Brandy Butter Sauce.

The cooked pudding may be stored in a cool place and reheated for use on the day it is to be eaten. Please ensure that the pudding is reheated to at least 60 degrees C before serving.

We hope you enjoy this recipe and are intrigued by the Bible references. If you print it out or use it then pray send a donation marked "Pudding Club" to :-

J. Sweetman, 1 Comdrey Close, Maidstone, Kent. ME16 8PN

