SPECIAL LUXURY

traditional Christmas pudding

Serving suggestion

SPECIALLY SELECTED
BY LAKELAND

454g

Cooking instructions:

Microwave cooking- Microwave ovens may vary. The following recommendation is a guide only. Remove wrap and loosen lid. Place upright in the oven.
For 850W – Cook on high (100%) for 2 minutes, rest for 2 minutes then cook on high (100%) for a further 1 minute.

To boil, remove wrap and lid. Cover top securely with foil to prevent water from reaching the pudding. Boil for 1 hour 30 minutes. DO NOT ALLOW TO BOIL DRY.

WARNING: Rest the pudding until cool enough to eat.

Ingredients: Sultanas (26%), Currants (18%), Vegetable Suet (**GLUTEN**), Mixed Peel (Orange, Glucose, Lemon, Sugar), **MILK**, Bread Crumbs (**WHEAT** Flour, Yeast, Salt, Vegetable Fats), Sugar, **WHEAT** Flour (**WHEAT** Flour, Calcium, Iron, Niacin, Thiamine), Stout (4%), Free Range **EGG**, Carrot, Brandy (1%), Mixed Spice (Coriander, Cinnamon, Fennel, Ginger, Nutmeg, Cardamom, Cloves), Salt.

For allergens please see ingredients in **BOLD**.

Store in a cool place.

Nutritional Values

Typical Values	Per 100g
Energy	1323 kJ
	314 kcal
Fat	9.0g
of which Saturates	5.0g
Carbohydrates	56.5g
of which Sugars	42.6g
Protein	2.8g
Salt	0.39g

Made for Lakeland in UK.