

STUFFING

100g white breadcrumbs
1 Tbsp margarine
1 small onion, very finely chopped
½ tsp thyme
½ tsp marjoram
5 Tbsp parsley, chopped
½ Tbsp water

Mix all the stuffing ingredients together in a separate bowl.

Put half the cashew nut mixture into the prepared tin, top with all of the stuffing, then spoon the rest of the cashew nut mixture on top.

Bake at 200 C for about 30 minutes or until firm and lightly browned. Should it become too brown before time, cover with foil.

CHRISTMAS PUDDING

1 cup wholemeal flour
1 cup carrot, finely grated
1 cup wholemeal breadcrumbs
½ cup raw sugar
125g margarine, melted
In a bowl mix the above ingredients, rubbing in the butter with your fingers. Then add to it the next group of ingredients listed below.

2 cups mixed dried fruit
1 grated lemon/orange rind
1 tsp baking soda dissolved in a little hot water
1 tsp allspice or mixed spice
pinch of salt
soy or almond milk to mix

Use sufficient milk to make a fairly moist mixture. If a fine texture is desired, the preparations may be done in a food processor. If a more coarse texture is preferred, mix by hand.

Transfer to a greased 2 litre pyrex or stainless steel mixing bowl. Cover bowl with greaseproof paper, which is secured by a string. Stand basin in saucepan or pressure cooker with sufficient boiling water to come half-way up the side of the basin.