

## My Christmas Ice-cream Pudding



### Ingredients

1 kg Mixed Fruit  
500g Walnuts  
250g glacéed cherries  
250g chopped dates  
1 cup of Rum (or Orange Juice)  
20g mix spice

Ingredients ice cream  
3 cups whole milk  
3 cups heavy cream  
1 ½ cup white sugar  
¾ teaspoon salt  
1 tablespoon vanilla extract

### Directions

Place the chopped nuts, mixed fruit, glacéed cherries, dates chopped and 1 cup of rum or Orange Juice and mix spice into a big bowl and mixed it all into the rum. (About 2 weeks before Christmas Day) (Once a day give the mixture a stir with a spoon. Until the day before Christmas Day). The day before make the Ice-cream

#### **If you have an ice cream maker, do it this way**

Put milk, cream, sugar, salt and vanilla extract in a bowl and mixed it up with mix master or beaters and then poor the mixture in the ice-cream maker.

#### **If you don't have an ice cream maker, do it this way**

in a large bowl, combine the milk, cream, sugar, salt and vanilla extract. Then put the bowl of ice-cream into the freezer.

When it is frozen take it out and let it sit on the table until the ice-cream is softer.

Get a bigger bowl and put glad wrap inside the bowl with a bit extra to cover the top.

Then combine the fruit mixture and ice-cream mixture together by mixing it all up and poor it in the big bowl with the glad wrap in it.

Put the pudding back in the freezer until you ready to eat it.

To get it out of the bowl put a knife around the bowl and then tip the ice-cream pudding on a big plate.

If you don't want to make the ice-cream just buy a 4-litre vanilla Ice-cream