

Figgy Pudding with Hard Sauce:

(You will need a traditional pudding mold or a bundt pan that will fit into a 9x13 pan.)

Figgy Pudding:

1 ½ cups milk
1 ½ cups dried figs
1 ½ cups white whole wheat or all-purpose flour
1 ½ cups breadcrumbs
1 cup white sugar
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon salt
3 eggs, beaten
½ cup butter, melted
2-4 cups of water



Grease your pudding mold or bundt pan thoroughly.

Pour the milk and figs into a small pot and warm through over low heat for 10-15 minutes.

Preheat the oven to 350 degrees.

Stir together the flour, breadcrumbs, sugar, cinnamon, nutmeg, and salt.

Stir the beaten eggs to the dry ingredient mixture, then add the milk and fig mixture, and the butter until all of the ingredients are well blended.

Spread the batter into your pudding mold or bundt pan evenly, and cover the top with aluminum foil. (The pudding doesn't rise so make sure the batter is evenly spread.)

Place the pudding mold or bundt into the 9x13 pan, and pour 2-4 cups of water into the 9x13 pan (you want your mold to be sitting in about 1 ½ to 2 inches of water).

Carefully place the 9x13 pan with the mold or bundt pan sitting in water into the preheated oven.

Bake for 1 hour 45 minutes to 2 hours. The pudding should be firm to the touch.

(Be careful when uncovering the aluminum because hot steam will come out.)

Hard Sauce:

½ cup butter (a stick)
½ cup sugar
2 teaspoons bourbon (sub vanilla extract)
Sprinkle of nutmeg

Beat the butter, sugar, bourbon, and nutmeg with a mixer until smooth. Serve on top of the warm pudding.