

## Cinnamon Crisp Plum Pudding

### Ingredients:

- 2 cups cinnamon graham cracker crumbs
- 1  $\frac{1}{4}$  teaspoons baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon ground ginger
- $\frac{1}{4}$  teaspoon ground cloves
- $\frac{1}{2}$  cup shortening
- $\frac{1}{2}$  cup packed brown sugar
- 2 eggs
- $\frac{1}{2}$  cup water
- 16 oz. can of purple plums in heavy syrup, drained, pitted and chopped (syrup reserved)
- 1 cup golden raisins
- $\frac{1}{2}$  cup chopped walnuts
- $\frac{1}{4}$  cup granulated sugar
- 2 tablespoons of cornstarch
- 1 tablespoon of lemon juice or brandy

### Directions:

- Stir together graham cracker crumbs, baking soda, salt, ginger and cloves. Set aside.
- Cream shortening with brown sugar until fluffy.
- Beat in eggs one at a time.
- Add crumb mixture alternately with water to sugar mixture, beating well after each addition.
- Stir in chopped plums, raisins and walnuts. (If mixture is dry, stir in more water one tablespoon at a time.)
- Pour batter into well-greased 5 or 6 cup bundt pan.
- Bake in preheated 375°F for 40 to 50 minutes or until wooden pick inserted near center comes out clean.
- Loosen edges of plum pudding.
- Immediately turn out of pan onto serving platter.
- Spoon plum sauce (recipe below) over slices of pudding.

### Plum Sauce:

- Combine plum syrup (about 1 cup), granulated sugar and cornstarch in a small saucepan.
- Cook over medium heat, stirring constantly, until thickened, about 5 minutes.
- Stir in lemon juice or brandy.

Yield: 8-10 servings