

Frosty Ice Cream Christmas Pudding



Ingredients

- 85 g Community Co Raisins
- 85 g Community Co Sultanas
- 85 g Community Co Dried Cranberries
- 85 g Community Co Dried Cherries Glace
- 8 tbsp Brandy
- 2 tbsp CSR Dark Brown Sugar
- 1 L Vanilla Ice Cream
- 1/2 tsp Masterfoods cinnamon ground
- 1/4 tsp Masterfoods ginger ground
- 1/2 tsp Masterfoods nutmeg ground
- 1/2 Lemon Zest
- 1/2 orange zest
- 2 tbsp White Wings cornflour
- 1/4 cup Nestle Bakers Choice cocoa

2 tbsp cold water
1 cup hot water
1/4 cup CSR Caster Sugar
25 g butter
1 tsp vanilla essence

Method:

1. Mix dried fruit, sugar and brandy in a microwave safe bowl, heat on high for 3 mins. Stir, then refrigerate for an hour or until cool.
2. Spoon the ice-cream into a large bowl. Add cinnamon, ginger, nutmeg and citrus zest. Mix thoroughly to form a whip.
3. Gently stir through the brandied fruit to spread evenly throughout the ice cream.
4. Line a pudding dish or large bowl with cling wrap, enough to have overhang. Tip the ice cream into the dish, cover and freeze overnight.
5. In a saucepan make a smooth paste with the cornflour, cocoa and cold water.
6. Stir in the hot water, caster sugar, vanilla and butter. Continue to stir over a medium heat until the mixture boils and thickens. Cool completely.
7. Remove ice cream from freezer to sit at room temperature for 10 mins. Turn upside down on a platter and peel away the cling wrap. Spoon the sauce over the top to serve.