

A Recipe From *tikkido*

Instant Pot Cranberry Christmas Pudding

<https://tikkido.com/blog/instant-pot-Christmas-pudding-recipe>

Steamed Cranberry Pudding Ingredients:

- 2 teaspoons baking soda
- ½ cup hot water
- ½ cup molasses
- 2 cups chopped cranberries
- ½ cup chopped nuts
- 1 Tablespoon sugar
- ¼ teaspoon salt
- 1 ½ cups flour (divided)

Instructions:

1. Mix baking soda, hot water, and molasses together and set aside.
2. Mix half a cup of flour with the chopped nuts and cranberries. Set aside.
3. Mix the remaining one cup of flour, salt, and sugar in the molasses mixture. Add floured cranberries and nuts and mix to form the pudding batter.
4. Place batter in a greased pudding bowl.
5. Place in Instant Pot on a steamer rack, with enough water in the pressure cooker to come to the bottom of the rack.
6. Set the Instant Pot to venting position and steam for 15 minutes.
7. Switch the vent to closed, and pressure cook at high pressure for 20 minutes.
8. Let the pressure cooker come to pressure using a natural pressure release.



Hard Sauce Ingredients:

- ½ cup butter
- ½ cup cream
- pinch salt
- 1 cup sugar
- 1 teaspoon vanilla

Hard Sauce Instructions:

1. Combine the butter, cream, salt, and sugar in a double boiler.
2. Heat, stirring, until the sugar is completely dissolved and the mixture starts to bubble at the edges.
3. Remove from heat and add vanilla.
4. Serve warm over the Christmas pudding.