A traditional dessert for a special day!

Throughout the English-speaking world, people finish their Christmas dinner with a Christmas pudding.

Christmas pudding is medieval in origin, it was a kind of very thick soup made from porridge.

Christmas pudding has been made in the Middle Temple in London since 1572. It always contains a piece of the previous year's pudding. So a piece of this year's pudding contains a homeopathic quantity of the pudding eaten by Queen Elizabeth I.

Christmas pudding is traditionally made with thirteen ingredients, one for Christ and one for each of the Twelve Disciples.

When the pudding is being mixed, every member of the family gives one stir with a wooden spoon while making a wish.

A sixpence coin is put into the pudding before cooking. The person finding it gets to keep it.

Many people make their pudding a whole year in advance and then leave it somewhere dark and cool (the cellar for example) to mature, it keeps for years.

The traditional shape is round, like a cannon ball. You can find special circular moulds on the Internet to make Christmas puddings in.

Christmas pudding is fun to make and fun to serve. It helps to make Christmas a bit more special.