

Sugar Plum Pudding

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| Ingredients for pudding : | Ingredients for glaze : |
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| $\frac{3}{4}$ cup canola oil 1 $\frac{1}{2}$ cup sugar 3 whole eggs 1 cup cooked, drained and cooled Sunsweet® Amaz!n™ Prunes (pitted) 2 cups sifted flour 1 tsp cinnamon 1 tsp allspice 1 cup buttermilk 1 $\frac{1}{2}$ tsp baking soda 1 cup chopped pecans 1 tsp butter for coating pans 1 Tbsp flour for dusting pans | 1 cup sugar 1 stick butter 1 tsp vanilla $\frac{1}{2}$ cup buttermilk Whipped topping |

PUDDING:

Mix oil and sugar. Add eggs one at a time, beating well after each. Slowly add, drained and cooled, cooked **Sunsweet® Amaz!n™ Prunes**, mixing well after each addition. Sift cinnamon and allspice into flour, then add to wet mixture. Add buttermilk, baking soda then lastly add the pecans. Mix well.

Coat one 9"x13" rectangular or two 9" square cooking pans with butter then dust with flour. Pour mixture into prepared pans.

Bake at 325° for 45 minutes.

GLAZE:

Combine all ingredients in a saucepan and bring to a boil. Cut cake into squares while in pan. Pour hot glaze over cake. Allow to soak. Serve warm with whipped topping dollop for each serving. Refrigerate leftovers. This recipe is a delicious holiday treat that can be enjoyed for Halloween, Thanksgiving or Christmas.