

# Friends International - Dundee

## CLOOTIE DUMPLING

This dumpling will fill you up and help keep away the cold on an autumn day. The traditional method involves boiling the dumpling in a pan, but this method is faster and gives good results.

### Ingredients

4oz (100g) margarine  
6oz (150g) sultanas  
1/4 pint water  
3oz (75g) soft brown sugar  
1/2 level teaspoon bicarbonate of soda  
1 dessertspoon black treacle  
1 beaten egg  
2 teaspoons cinnamon  
4oz (100g) self raising flour

### Method

- 1 Place the first 6 ingredients into a pan. Heat gently until all ingredients have melted. Stir. Remove from heat.
- 2 Now add the beaten egg, cinnamon and flour. Mix thoroughly.
- 3 Line a one and a half pint pudding bowl with cling film. (Use a large piece of cling film and cover the mixture loosely with the film - when the dumpling cools slightly later in the recipe, the cling film peels very easily.) Pour in dumpling mixture.
- 4 Cover. Cook on HIGH in a microwave oven for 5-6 minutes.
- 5 Leave to cool in the bowl then turn out and peel away cling film.

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[www.friendsinternational-dundee.org.uk](http://www.friendsinternational-dundee.org.uk)

The site also contains details of coming events of interest to International students, useful contacts and website addresses.