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250g bag standard mixed dried fruit

50g chopped candied peel

100g light muscovado sugar

zest and juice ½ orange and ½ lemon

113 g grated Bramley apple

1 ½ tbsp apple juice

½ nutmeg, freshly grated

50g vegetarian suet

METHOD

Tip all the ingredients, except the suet, into a large bowl and stir really well.

Stir in the suet, cover with a plate or cling film and leave overnight for the fruit to plump up in the juices.

Next day, stir thoroughly

Now it is ready to jar.