

RICH CHOCOLATE
& STEM GINGER

— *Christmas Pudding* —
CARVED ANGEL

*A deliciously moist, heavenly rich and indulgent
chocolate Christmas Pudding, with an added
hint of stem ginger to tantalise your taste
buds after your Christmas meal.*

RICH CHOCOLATE
& STEM GINGER

— *Christmas Pudding* —
CARVED ANGEL



Preparation Guidelines

Remove from carton, remove cellophane,
and loosen lid.

To Steam or Boil: Place in steamer or a saucepan
filled to half depth of the pudding with water.
Cook for 1 hour. Do not boil dry.

To Microwave: Cook on full power for 2 minutes
and 30 seconds, (based on a 800 watt output,
if different refer to manufacturer's handbook).

After Heating

Ensure pudding is hot then leave to stand
for 1 minute. Remove lid and silicone disc.
Turn pudding upside down onto a plate, gently
squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel
Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

CHOCOLATE & STEM GINGER
CHRISTMAS PUDDING 454g e

A fruit pudding with chocolate pieces, stem ginger and brandy.

Ingredients: Vine Fruits (22%) (Raisins, Sultanas), Brown Sugar, Chocolate (12%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring), Free Range **Egg**, Crushed Apple (Apple, Water, Acidity Regulator: Citric Acid, Antioxidant: Ascorbic Acid), Ginger Crush (8%) (Ginger, Sugar, Water), Breadcrumbs (**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Water, Salt, Yeast), Vegetable Suet (Palm Oil*, Sunflower Oil, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine)), Brandy (4.5%), **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Cocoa Powder (2.5%), Humectant: Vegetable Glycerine, Ground Ginger, Salt. *Certified, sustainable Palm Oil.

Nutritional information
Typical Values per 100g:

Energy	1387kJ / 306kcal
Fat	9.8g
of which saturates	5.2g
Carbohydrate	45g
of which sugars	36g
Fibre	2.6g
Protein	4.1g
Salt	0.30g

Allergy Information: For allergens including cereals containing gluten, see ingredients in **Bold**. Produced in an environment where nuts are handled. May contain small kernels or fruit stones. **Suitable for vegetarians.**

Storage Instructions: Store in a cool, dry place. **Serves 3/4 people.**



Best Before End:



CARVED ANGEL
— Christmas Pudding —
 WHISKY CREAM
 CHRISTMAS PUDDING

Smooth, velvet texture, with a hit of chocolate followed by the warmth of whisky that will feel like a blanket on a cold winters night such is like only a Whisky Cream can deliver...
but in a Pudding! Stunning!

CARVED ANGEL
— Christmas Pudding —
 WHISKY CREAM
 CHRISTMAS PUDDING



Preparation Guidelines

Remove from carton, remove cellophane, and loosen lid.

To Steam or Boil: Place in steamer or a saucepan filled to half depth of the pudding with water. Cook for 1 hour. Do not boil dry.

To Microwave: Cook on full power for 2 minutes and 30 seconds, (based on a 800 watt output, if different refer to manufacturer's handbook).

After Heating

Ensure pudding is hot then leave to stand for 1 minute. Remove lid and silicone disc. Turn pudding upside down onto a plate, gently squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel
 Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

WHISKY CREAM
 CHRISTMAS PUDDING 454g e

A fruit pudding with cream, white chocolate pieces and Whisky.

Ingredients: Vine Fruits (36%) (Raisins, Sultanas), Whisky (12%), Vegetable Suet (Palm Oil*, Sunflower Oil, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine)), Free Range **Egg**, Double Cream (8%) (**Milk**), Sugar, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Breadcrumbs (**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Water, Salt, Yeast), White Chocolate Nibs (4.5%) (Sugar, Cocoa Butter, Full Cream **Milk** Powder, Whey Powder (**Milk**), Vegetable Oils (Palm*, Sal, Shea, Mango Kernel), Emulsifier: **Soya** Lecithin, Vanilla Flavouring), Humectant: Vegetable Glycerine, Brown Sugar, Vanilla Flavouring (Water, Propylene Glycol (1,2-Propanediol), Caramel Sugar Syrup, Thickener: Xanthan Gum, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate), Salt. *Certified, sustainable Palm Oil.

Allergy Information: For allergens including cereals containing gluten, see ingredients in **Bold**. Produced in an environment where nuts are handled. May contain small kernels or fruit stones. **Suitable for vegetarians.**

Storage Instructions: Store in a cool, dry place. **Serves 3/4 people.**

Nutritional information

Typical Values per 100g:

Energy	1513kJ / 361kcal
Fat	14.9g
of which saturates	8.1g
Carbohydrate	34g
of which sugars	22g
Fibre	1.4g
Protein	3.7g
Salt	0.22g



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Best Before End:



5 015636 645001

CARVED ANGEL
Christmas Pudding
 CHRISTMAS
 PUDDING

*This luxury Christmas pudding is neither too dark
 nor too pale, moist yet light, with a balance of
 flavours harmonising perfect spice, sweetness
 and warmth of fine brandy and soft
 textured fruit.*

CARVED ANGEL
Christmas Pudding
 CHRISTMAS
 PUDDING



Preparation Guidelines

Remove from carton, remove cellophane,
 and loosen lid.

To Steam or Boil: Place in steamer or a saucepan
 filled to half depth of the pudding with water.
 Cook for 1 hour. Do not boil dry.

To Microwave: Cook on full power for 2 minutes
 and 30 seconds, (based on a 800 watt output,
 if different refer to manufacturer's handbook).

After Heating

Ensure pudding is hot then leave to stand
 for 1 minute. Remove lid and silicone disc.
 Turn pudding upside down onto a plate, gently
 squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel
 Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

CHRISTMAS PUDDING 454g e

*A fruit pudding with brandy
 traditionally eaten at Christmas.*

Ingredients: Vine Fruits (38%) (Raisins, Sultanas),
 Vegetable Suet (Palm Oil*, Sunflower Oil, **Wheat**
 Flour (**Wheat** Flour, Calcium Carbonate, Iron,
 Niacin, Thiamine)), Brown Sugar, Free Range **Egg**,
 Crushed Apple (9%) (Apple, Water, Acidity
 Regulator: Citric Acid, Antioxidant: Ascorbic Acid),
 Breadcrumbs (**Wheat** Flour (**Wheat** Flour, Calcium
 Carbonate, Iron, Niacin, Thiamine), Water, Salt,
 Yeast), Brandy (5%), **Wheat** Flour (**Wheat** Flour,
 Calcium Carbonate, Iron, Niacin, Thiamine),
 Ginger Crush (Ginger, Sugar, Water), Humectant:
 Vegetable Glycerine, Ground Nutmeg, Ground
 Mace, Lemon Juice from Concentrate, Orange
 Juice from Concentrate, Salt.
 *Certified, sustainable Palm Oil.

Allergy Information: For allergens including
 cereals containing gluten, see ingredients in
Bold. Produced in an environment where
 nuts are handled. May contain small kernels
 or fruit stones. **Suitable for vegetarians.**

Storage Instructions: Store in a cool, dry
 place. **Serves 3/4 people.**

Nutritional information
 Typical Values per 100g:

Energy	1384kJ / 322kcal
Fat	12g
of which saturates	6.4g
Carbohydrate	36g
of which sugars	25g
Fibre	16g
Protein	3.7g
Salt	0.25g



CARD
 RECYCLABLE
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Best Before End:



5 015636 641003

LUXURY CRANBERRY & WHITE CHOCOLATE

— Christmas Pudding —
CARVED ANGEL

This heavenly match of chocolatey naughtiness and delicate cranberries... smooth, very light, moist with a sweetness that marries itself beautifully to Amaretto. This is a Christmas Pudding combination you will literally melt into!

LUXURY CRANBERRY & WHITE CHOCOLATE

— Christmas Pudding —
CARVED ANGEL



Preparation Guidelines

Remove from carton, remove cellophane, and loosen lid.

To Steam or Boil: Place in steamer or a saucepan filled to half depth of the pudding with water. Cook for 1 hour. Do not boil dry.

To Microwave: Cook on full power for 2 minutes and 30 seconds, (based on a 800 watt output, if different refer to manufacturer's handbook).

After Heating

Ensure pudding is hot then leave to stand for 1 minute. Remove lid and silicone disc. Turn pudding upside down onto a plate, gently squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel
Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

LUXURY CRANBERRY & WHITE CHOCOLATE CHRISTMAS PUDDING 454g e

A fruit pudding made with cranberries, white chocolate and amaretto.

Ingredients: Dried Cranberries (18%) (Cranberries, Sugar, Sunflower Oil), Sugar, Sultanas (14%), White Chocolate Nibs (14%) (Sugar, Cocoa Butter, Full Cream Milk Powder, Whey Powder (Milk), Vegetable Oils (Palm*, Sal, Shea, Mango Kernel, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring), Free Range Egg, Breadcrumbs (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Water, Salt, Yeats), Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Amaretto (4.5%), Vegetable Suet (Palm Oil*, Sunflower Oil, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine)), Ginger Crush (Ginger, Sugar, Water), Humectant: Vegetable Glycerine, Vanilla Flavouring (Water, Propylene Glycol (1,2-Propanediol), Caramel Sugar Syrup, Thickener: Xanthan Gum, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate), Salt. *Certified, sustainable Palm Oil.

Allergy Information: For allergens including cereals containing gluten, see ingredients in **Bold**. Produced in an environment where nuts are handled. May contain small kernels or fruit stones. **Suitable for vegetarians.**

Storage Instructions: Store in a cool, dry place. **Serves 3/4 people.**

Nutritional information	
Typical Values per 100g:	
Energy	1478kJ / 347kcal
Fat	9.0g
of which saturates	4.2g
Carbohydrate	53g
of which sugars	27g
Fibre	0.7g
Protein	3.6g
Salt	0.24g



Best Before End:



CARVED ANGEL
— Christmas Pudding —
APPLE STRUDEL
CHRISTMAS PUDDING

A stunning twist on your palate with the classic
apple strudel combined with the equally classic
traditional Christmas Pudding! Savour every
morsel of this moist, apple, cinnamon and
gentle calvados pudding sensation!

CARVED ANGEL
— Christmas Pudding —
APPLE STRUDEL



Preparation Guidelines

Remove from carton, remove cellophane,
and loosen lid.

To Steam or Boil: Place in steamer or a saucepan
filled to half depth of the pudding with water.
Cook for 1 hour. Do not boil dry.

To Microwave: Cook on full power for 2 minutes
and 30 seconds, (based on a 800 watt output,
if different refer to manufacturer's handbook).

After Heating

Ensure pudding is hot then leave to stand
for 1 minute. Remove lid and silicone disc.
Turn pudding upside down onto a plate, gently
squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel
Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

APPLE STRUDEL
CHRISTMAS PUDDING 454g e

Apple and sultana pudding with calvados and cinnamon.

Ingredients: Crushed Apple (27%) (Apple,
Water, Acidity Regulator: Citric Acid, Antioxidant:
Ascorbic Acid), Sultanas (23%), Free Range Egg,
Sugar, Vegetable Suet (Palm Oil*, Sunflower Oil,
Wheat Flour (Wheat Flour, Calcium Carbonate, Iron,
Niacin, Thiamine)), Calvados (7%), Breadcrumbs
(Wheat Flour (Wheat Flour, Calcium Carbonate,
Iron, Niacin, Thiamine), Water, Salt, Yeast), **Wheat**
Flour (Wheat Flour, Calcium Carbonate, Iron,
Niacin, Thiamine), Brown Sugar, Humectant:
Vegetable Glycerine, Ground Cinnamon (0.5%),
Lemon Juice From Concentrate, Salt. *Certified,
sustainable Palm Oil.

Allergy Information: For allergens including
cereals containing gluten, see ingredients in
Bold. Produced in an environment where
nuts are handled. May contain small kernels
or fruit stones. **Suitable for vegetarians.**
Storage Instructions: Store in a cool, dry
place. **Serves 3/4 people.**

Nutritional information
Typical Values per 100g:

Energy	1081kJ / 257kcal
Fat	7.8g
of which saturates	4.0g
Carbohydrate	23g
of which sugars	15g
Fibre	1.5g
Protein	3.2g
Salt	0.23g



Best Before End:



DOUBLE CHOCOLATE
& CHERRY

— Christmas Pudding —
CARVED ANGEL

This wonderfully moist, moorish pudding combines rich, dark and white chocolate pieces, cherries and Kirsch that will have you reeling with delight. Absolutely delicious with clotted cream!

DOUBLE CHOCOLATE
& CHERRY

— Christmas Pudding —
CARVED ANGEL



Preparation Guidelines

Remove from carton, remove cellophane, and loosen lid.

To Steam or Boil: Place in steamer or a saucepan filled to half depth of the pudding with water. Cook for 1 hour. Do not boil dry.

To Microwave: Cook on full power for 2 minutes and 30 seconds, (based on a 800 watt output, if different refer to manufacturer's handbook).

After Heating

Ensure pudding is hot then leave to stand for 1 minute. Remove lid and silicone disc. Turn pudding upside down onto a plate, gently squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel
Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

DOUBLE CHOCOLATE AND CHERRY
CHRISTMAS PUDDING 454g e

A fruit pudding with white and dark chocolate pieces, cherries and kirsch.

Ingredients: Vine Fruits (20%) (Sultanas, Raisins), Brown Sugar, Free Range Egg, White Chocolate Nibs (10%) (Sugar, Cocoa Butter, Full Cream Milk Powder, Whey Powder (Milk), Vegetable Oils (Palm*, Sal, Shea, Mango Kennel), Emulsifier: Soya Lecithin, Vanilla Flavouring), Crushed Apple (Apple, Water, Acidity Regulator: Citric Acid, Antioxidant: Ascorbic Acid), Chocolate (7%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring), Glacé Cherries (6%) (Cherries, Glucose Fructose Syrup, Acidity Regulator: Citric Acid, Fruit and Vegetable Juice For Colour), Breadcrumbs (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Water, Salt, Yeast), Vegetable Suet (Palm Oil*, Sunflower Oil, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Kirsch (5%), Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Cocoa Powder (2.5%), Humectant: Vegetable Glycerine, Salt. *Certified, sustainable Palm Oil.

Nutritional information
Typical Values per 100g:

Energy	1449kJ / 341kcal
Fat	12g
of which saturates	6.0g
Carbohydrate	46g
of which sugars	37g
Fibre	2.3g
Protein	3.8g
Salt	0.29g



Best Before End:

Allergy Information: For allergens including cereals containing gluten, see ingredients in **Bold**. Produced in an environment where nuts are handled. May contain small kernels or fruit stones. **Suitable for vegetarians.**

Storage Instructions: Store in a cool, dry place. **Serves 3/4 people.**



CHRISTMAS PUDDING
THE ANGEL
— *Christmas Pudding* —
CARVED ANGEL



*A Traditional Christmas Pudding worthy
of its name. Light, moist, full of juicy fruit,
crunchy nuts and finished with a good
splash of alcohol, this celebration
pudding is heavenly!*

CHRISTMAS PUDDING
THE ANGEL
— *Christmas Pudding* —
CARVED ANGEL



Preparation Guidelines

Remove from carton, remove cellophane,
and loosen lid.

To Steam or Boil: Place in steamer or a saucepan
filled to half depth of the pudding with water.
Cook for 1 hour. Do not boil dry.

To Microwave: Cook on full power for 2 minutes
and 30 seconds, (based on a 800 watt output,
if different refer to manufacturer's handbook).

After Heating

Ensure pudding is hot then leave to stand
for 1 minute. Remove lid and silicone disc.
Turn pudding upside down onto a plate, gently
squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel
Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

THE ANGEL CHRISTMAS PUDDING



*A fruit pudding with nuts
traditionally eaten at Christmas.*

454g e

Ingredients: Vine Fruits (41%)(Sultanas, Raisins,
Currants), Vegetable Suet (Palm Oil*, Sunflower Oil,
Wheat Flour (**Wheat Flour**, Calcium Carbonate,
Iron, Niacin, Thiamine)), Brown Sugar, Beer
(**Barley**) (9%), Breadcrumbs (**Wheat Flour** (**Wheat**
Flour, Calcium Carbonate, Iron, Niacin, Thiamine),
Water, Salt, Yeast), **Wheat Flour** (**Wheat Flour**,
Calcium Carbonate, Iron, Niacin, Thiamine),
Golden Syrup, Ground **Almonds**, Orange Juice
from concentrate, Candied Citrus Peel (Orange
Peel, Lemon Peel, Glucose - Fructose Syrup,
Salt, Acidity Regulator: Citric Acid), Chopped
Orange Peel, Humectant: Vegetable Glycerol,
Lemon Juice from concentrate, Salt, Malted
Barley Extract, Lemon Oil.
*Certified, sustainable Palm Oil.

Nutritional information Typical Values per 100g:	
Energy	1466kJ / 349kcal
Fat	12g
of which saturates	5.8g
Carbohydrate	54g
of which sugars	44g
Fibre	2.8g
Protein	3.3g
Salt	0.63g



Best Before End:

Allergy Information: For allergens
including cereals containing gluten, see
ingredients in **Bold**. May contain small
kernels or fruit stones. **Suitable for vegans.**
Storage Instructions: Store in a cool,
dry place. **Serves 3/4 people.**



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DOUBLE CHOCOLATE
& ORANGE

— *Christmas Pudding* —
CARVED ANGEL

The classic flavour combination of velvety chocolate
and deep orange within a sumptuous Christmas
pudding are the perfect match for the most
indulgent celebration dessert.
Simply delicious!

DOUBLE CHOCOLATE
& ORANGE

— *Christmas Pudding* —
CARVED ANGEL



Preparation Guidelines

Remove from carton, remove cellophane,
and loosen lid.

To Steam or Boil: Place in steamer or a saucepan
filled to half depth of the pudding with water.
Cook for 1 hour. Do not boil dry.

To Microwave: Cook on full power for 2 minutes
and 30 seconds, (based on a 800 watt output,
if different refer to manufacturer's handbook).

After Heating

Ensure pudding is hot then leave to stand
for 1 minute. Remove lid and silicone disc.
Turn pudding upside down onto a plate, gently
squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel
Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

DOUBLE CHOCOLATE AND ORANGE
CHRISTMAS PUDDING 454g e

A fruit pudding with white and dark chocolate pieces, orange peel and orange liqueur.

Ingredients: Vine Fruits (20%) (Sultanas, Raisins), Brown Sugar,
Chocolate (10%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier:
Soya Lecithin, Natural Vanilla Flavouring), Free Range Egg, White
Chocolate Nibs (10%) (Sugar, Cocoa Butter, Full Cream Milk
Powder, Whey Powder (Milk), Vegetable Oils (Palm*, Sal, Shea,
Mango Kernel), Emulsifier: Soya Lecithin, Vanilla Flavouring),
Candied Citrus Peel (Orange Peel, Lemon Peel, Glucose-Fructose
Syrup, Salt, Acidity Regulator: Citric Acid), Chopped Orange Peel,
Vegetable Suet (Palm Oil*, Sunflower Oil, Wheat Flour (Wheat
Flour, Calcium Carbonate, Iron, Niacin, Thiamine)), Breadcrumbs
(Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin,
Thiamine), Water, Salt, Yeast), Orange Liqueur (4.5%),
Wheat Flour (Wheat Flour, Calcium Carbonate, Iron,
Niacin, Thiamine), Cocoa Powder (2.5%), Humectant:
Vegetable Glycerine, Salt, Orange Oil.
*Certified, sustainable Palm Oil.

Allergy Information: For allergens including
cereals containing gluten, see ingredients in
Bold. Produced in an environment where
nuts are handled. May contain small kernels
or fruit stones. **Suitable for vegetarians.**

Storage Instructions: Store in a cool, dry
place. **Serves 3/4 people.**

Nutritional information	
Typical Values per 100g:	
Energy	1510kJ / 359kcal
Fat	12g
of which saturates	6.3g
Carbohydrate	47g
of which sugars	38g
Fibre	3.0g
Protein	3.9g
Salt	0.34g



Best Before End:



GLUTEN FREE CHRISTMAS PUDDING

— *Christmas Pudding* —
CARVED ANGEL

This Gluten Free Christmas Pudding is deliciously moist and has a wonderful depth of flavour combining succulent fruit, brandy, sweetness and spice that will absolutely delight all pudding lovers!

GLUTEN FREE CHRISTMAS PUDDING

— *Christmas Pudding* —
CARVED ANGEL



Preparation Guidelines

Remove from carton, remove cellophane, and loosen lid.

To Steam or Boil: Place in steamer or a saucepan filled to half depth of the pudding with water. Cook for 1 hour. Do not boil dry.

To Microwave: Cook on full power for 2 minutes and 30 seconds, (based on a 800 watt output, if different refer to manufacturer's handbook).

After Heating

Ensure pudding is hot then leave to stand for 1 minute. Remove lid and silicone disc. Turn pudding upside down onto a plate, gently squeeze the sides to remove from basin.

Made in Great Britain



The Carved Angel
Plymouth, Devon, PL7 5HQ
www.thecarvedangel.com

GLUTEN FREE CHRISTMAS PUDDING 454g e

A fruit pudding with brandy traditionally eaten at Christmas.

Ingredients: Vine Fruits (38%) (Sultanas, Raisins, Currants), Crushed Apple (8%) (Apples, Ascorbic Dip (Anti-oxidant: Ascorbic Acid, Acidity Regulator: Citric Acid, Firming Agent: Calcium Chloride)), Vegetable Suet (Responsibly Sourced Palm Oil*, Sunflower Oil, Rice Flour), Brentwood Brewery Gluten Free Chockwork Orange Beer (8%), Free Range **Egg**, Ground **Almonds**, Dried Apricots (Chopped Apricots, Rice Flour), Glacé Cherries (Cherries, Glucose-Fructose Syrup, Acidity Regulator: Citric Acid, Fruit and Vegetable Juice For Colour), Ginger Crush (Ginger, Sugar, Water), Gluten Free Flour (4.5%) (Flour Blend (Rice, Potato, Tapioca), Stabilizer: Xanthan Gum), Muscovado Sugar (Sugar, Molasses), Brandy (3.5%), Orange Juice From Concentrate, Lemon Juice From Concentrate, Mixed Spice, Ground Ginger, Ground Nutmeg, Orange Zest, Lemon Zest. *Certified, sustainable Palm Oil.

Allergy Information: For allergens including cereals containing gluten, see ingredients in **Bold**. May contain small kernels or fruit stones. **Suitable for vegetarians.** **Storage Instructions:** Store in a cool, dry place. **Serves 3/4 people.**

Nutritional information Typical Values per 100g:

Energy	1285kJ / 291kcal
Fat	10g
of which saturates	4.4g
Carbohydrate	37g
of which sugars	29g
Fibre	2.6g
Protein	3.7g
Salt	0.06g



Best Before End:

