

Mince Pies

Ingredients for mincemeat filling:

- 160 grams raisins
- 160 grams sultanas
- 70 grams dried apricot, chopped into very small pieces
- 20 grams parboiled & skinned almonds
- 40 grams hazelnuts
- 2 gala apples, cut into small pieces
- Juice & zest of ½ an orange
- Zest of ½ a lemon
- 2 tsp mixed spice
- 1 tsp cinnamon
- ½ tbsp vanilla extract
- 1 cup water
- Dried fruit, nuts and spices can be substituted to any alternatives to suit your dietary requirements and taste buds.

Ingredients for pastry:

- 270 grams wholemeal/plain all-purpose flour
- ½ tbsp baking powder
- 100ml vegetable oil
- ½ cup cold water
- pinch of salt
- 2-3 tbsp maple syrup (optional)

Method:

- Place all the mincemeat ingredients into a large saucepan, add the water and bring to a boil. Leave to simmer on a low heat for 30-40 minutes, until the mixture has formed a sticky consistency (add more water and adjust cooking time if required)
- Pre heat oven to 180 Celsius and then prepare the pastry whilst the mincemeat is cooking.

- Sieve the flour into a mixing bowl, add the baking powder, salt and maple syrup. Then add the oil and rub together until it forms a texture resembling breadcrumbs.
- Slowly add the water until the dough is formed, place the dough into a plastic bag and chill in the fridge for 20-30 minutes.
- Take this time to grease a muffin tin.
- Once you remove the dough from the fridge cut off ¼ of the dough and place to one side (this will be used to make the pie lids later). Roll out the rest of the

- dough to an even thickness and using a cookie cutter of your choice cut to fit your muffin tin.
- Once the mincemeat has cooled to room temperature, spoon 1-2 tbsp of the mixture into the pie bases. Roll out the remaining dough and cut out lids for the pies. Brush the lids with a little water to help them stick. Poke two small holes in the top, and place in the oven to cook for 15-20 minutes (or until slightly brown).
- Serve hot or cool and store in an airtight container.

