

Mince Pie Recipe



INGREDIENTS

Mincemeat

- 75g cooking apple
- 40g shredded suet*
- 140g dried fruit (raisins, sultanas, currants)
- 40g candied mixed peel
- 60g soft dark brown sugar
- ½ orange and ½ lemon
- 10g chopped almonds
- 1 teaspoon mixed spice

Pastry

- 300g self raising flour
- 75g margarine
- 75g lard*
- pinch of salt
- cold water (to mix)

*vegetarian suets and solid fats are available

METHOD

Making the mincemeat

1. Peel, core and finely chop the apple.
2. Grate the rind of the orange and lemon and squeeze out the juice.
3. Finely chop the mixed peel.
4. Mix all the ingredients in a large bowl.
5. Loosely cover the mincemeat with foil and place in the oven (gas mark 4, 120°C) until the pastry cases are ready.

Making the pastry

1. Sieve the flour and salt into a large mixing bowl.
2. Cut the fat into small pieces and rub them into the flour until the mixture looks like breadcrumbs.
3. Add 3–4 tablespoons of cold water and stir into the flour and fat.
4. Add 1–2 tablespoons more of water and stir until the mixture forms a ball of pastry.

Making the pies

1. Roll out a sheet of pastry on a clean surface sprinkled with flour.
2. Cut out pastry cases with the large cutter, and lids with the small cutter.
3. Grease the baking tray hollows and put a pastry case in each one.
4. Take the mincemeat out of the oven and turn the oven up to gas mark 7, 200°C.
5. Spoon 2–3 teaspoons of mincemeat into each case, cover with a pastry lid and dust each pie with icing sugar.
6. Bake the mince pies in the oven for 15–20 minutes.
7. Cool for 10 minutes before taking off the baking tray.

