

## **Fruit Mince Pies**

Serves 12

### **Ingredients**

250g raisins  
250g sultanas  
250g currants  
65g mixed peel  
125g butter, softened  
250g peeled and finely chopped granny smith apples  
250g brown sugar  
Grated rind of ½ lemon  
Grated rind of ½ orange  
½ teaspoon cinnamon  
Pinch each of nutmeg and allspice  
1 cup (250ml) brandy

### **For the pastry**

125g self raising flour  
125g plain flour  
125 g butter  
2 tablespoons icing sugar  
1 egg yolk  
3 tablespoons cold water

### **Method**

Fruit Mince:

1. Make sure all the ingredients are finely chopped to around the same size.
2. In a large bowl, mix all the fruit, chopped apples, butter, rind and spices together until well combined. Dissolve the sugar in the brandy and pour it over the mixture.
3. Cover and let stand overnight.
4. The next day stir the mixture again then place in clean dry jars for at least a month before using.

Pastry:

5. Sift the flours and then either rub in the butter or combine in a food processor. Add the sifted icing sugar and then stir in the egg yolk and water and mix it all to a dough. Work into a ball, wrap in plastic wrap, then put in the fridge for an hour.
6. Preheat oven to 180 degrees C and grease a 12 hole muffin tin.
7. To assemble: roll out the dough on a floured surface until about 2mm thick. Cut out shapes to fit the muffin holes, fill each tart with a generous teaspoon of mince (but do not overfill) and cover the top of each tart with another circle of pastry, or use biscuit cutters to add different shapes to the top.
8. Bake for 15 minutes. Let cool for a few minutes then remove to a rack to cool off.