

# Homemade Mince Pies

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(makes 12 Mince Pies)

## *Ingredients*

### ***For the mincemeat:***

2 granny smith apples (Grated)  
80g raisins  
80g currants  
80g Candied peel  
110g soft brown sugar  
2tsp Mixed Spice  
1tp Ground Cinnamon  
80g Suet  
zest and juice of 1 lemon  
zest and juice of 1 orange  
pinch of salt

### ***For the pastry:***

185g salted butter  
60g caster sugar  
1 egg  
250g plain flour

## *Method*

### **For the mincemeat:**

1. Place all the ingredients into a medium sized pan, mix well and cook on a low heat with a lid for 10 minutes.
2. Remove the mixture and place into the fridge to cool.

### **For the pastry:**

1. Pre-heat the oven to 170°C (fan assisted).
2. Beat the butter and sugar together until combined
3. Add the egg and mix until completely incorporated.
4. Fold the flour in carefully, first using a spatula, bit by bit carefully until the pastry just comes together. Wrap in cling film and place in the fridge to chill for 1 hour.
5. Once the pastry has been rested, remove from the fridge and knead gently to make the pastry workable. Dust the work surface with flour and roll out to a thickness of a pound coin.
6. Lightly grease the muffin tin with some melted butter or a little oil. Use the cutter to cut out 12 disks which are the same size as a muffin tin and gently ease the pastry discs into the tin. Use the tips of your fingers to guide the pastry evenly into place.
7. Spoon a good spoonful of mincemeat into each pie.
8. Place the remaining pastry and cut offs into a bowl of the mixer. Beat on a high speed for a couple of minutes until the pastry is light in colour and soft.
9. Line a piping bag with the nozzle and place the softened pastry into the bag. Pipe a ring around the inner edge of the mince pie.
10. Bake in the pre-heated oven for 22 minutes, until the pastry is golden brown. Leave the mince pies to rest for 5 minutes before turning them out onto a wire cooling rack.