

Great for gift baskets but you will definitely want to make some for your store cupboard as well!

Make around 4 months in advance for a boozy fruity mince that will make your mince pies the talk of the town!

I used 190ml jam jars with twist lids which are approx 75mm high and 65mm diameter

I got my jars from a company called Bottle Company South.

#### **METHOD :**

Mix all the dry ingredients in a bowl

Add the booze

Cover with a towel and leave at least overnight stirring occasionally to coat the mix in the liquid.

Pot into sterilised jars.

Rotate upside down in the cupboard every couple of weeks until ready to gift!



## **“MAKE AROUND 4 MONTHS IN ADVANCE”**

As this is a cold prep mix you will need to make extra sure that your jars and lids are **STERILISED** completely and thoroughly!

**DO NOT PUT COLD MIX INTO HOT JARS!**

#### **INGREDIENTS:**

500g Dried Mixed Fruit (sultanas, raisins etc)

200g Shredded Suet (Beef or Veg both work)

100g Demerara Sugar

50g Flaked Almonds

50g Light Brown Sugar

50g Mixed Peel

2 Bramley/Cooking Apples (peeled & chopped)

1tsp Mixed Spice

1tsp Cinnamon

1 Lemon (zest & juice)

#### **BOOZE :**

50ml – Brandy, Dark Rum, Amaretto, Quantro

**Mum's Makery**

[www.mumsmakery.co.uk](http://www.mumsmakery.co.uk)

[www.youtube.com/mumsmakery](http://www.youtube.com/mumsmakery)

**12 MONTHS OF CHRISTMAS**



**Festive  
Mince**