



**1.** Measure all of the mincemeat ingredients, apart from the alcohol, into a large pan. Heat gently, allowing the butter to melt, then simmer very gently, stirring occasionally, for about 10 minutes.



**2.** Allow the mixture to cool completely then stir in the brandy.



**3.** Spoon the mixture into sterilised jam jars, seal tightly, label and store in a cool place until ready to use. You should have enough mincemeat for 3-4 batches of mince pies.



**4.** Now start making the mince pie dough. Rub together 375g of plain flour with 260g of softened butter until you have fine breadcrumbs.



**5.** Add 125g caster sugar and stir in together with the 1 beaten egg. Start to bring the mixture together with your hands.



**6.** Tip the contents of the bowl onto a lightly floured surface and fold until the pastry comes together into a ball shape. Wrap the dough ball in cling film and chill for 10 minutes. Preheat the oven to 220°C/200°C fan/gas mark 7.



**7.** Roll out the pastry to 3mm thick. Using a round cutter (about 10cm), cut out 12 bases and press them into a muffin tin. Put 1½ tbsp mincemeat mixture into each. Brush the edge of each pie with a little beaten egg. Re-roll out the pastry and cut out 7cm lids, then press them on top to seal. Glaze with the beaten egg, sprinkle with the extra caster sugar, then make a small cut in the tops.



**8.** Bake the mince pies for 15-20 minutes until golden brown, then dust with icing sugar to finish.

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	60 MINS	15-20 MINS	12

## MINCEMEAT INGREDIENTS

- 1 lemon (juice and zest)
- 1 small cooking apple (peeled, cored and finely chopped)
- 125g unsalted butter (cubed) + 260g unsalted butter
- 175g currants
- 175g raisins
- 175g sultanas
- 175g dried cranberries
- 100g mixed peel
- 50g whole almonds (roughly chopped)
- 225g light brown sugar
- ½ tsp ground cinnamon
- 1 tsp mixed spice
- 200ml brandy/ rum/ sherry

## PASTRY INGREDIENTS

- 375g plain flour, plus extra for sprinkling
- 125g caster sugar, plus extra for sprinkling
- 2 large eggs
- Icing sugar (for decoration)

## YOU WILL NEED

- Pastry cutter
- Muffin tin
- Large pan
- Airtight jars

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# TRADITIONAL MINCE PIES