

JINGLE BAKES

Rosemary Shrager's Mince pies

If baking with a child, please supervise them at all times

Ingredients:

This makes 18 small mince pies

For the mincemeat:

- 190g golden caster sugar
- 50g melted butter
- 40g suet
- 80 to 100 ml rum
- 2 tbsp Balsamic vinegar
- 350g mixed dried fruit
- 50g candied peel
- 1 apple very finely diced
- 100g chopped walnuts
- 50g slivered almonds
- 2 teaspoons cinnamon

- 1 tsp nutmeg
- ¼ teaspoon ground cloves
- 50ml orange juice
- ¼ teaspoon fine salt

For the pastry:

- 130g unsalted butter
- 250g plain flour
- 25g caster sugar
- 1 whole large egg
- 1-2 tbsp water

For the egg wash:

- 1 whole egg and one yolk



Method:

To make the mincemeat filling:

1. First mix the rum with the mixed dried fruit, leave for 30 minutes to soak. Place the brown sugar into a saucepan with the remaining liquids and warm until all the sugar has dissolved.
2. Now add the soaked dried fruit spices and walnuts, mix well. You can store this in a jar or use immediately for some of your mince pies.

To make the pastry:

1. For the Pastry, put the butter into a food processor with the flour, turn on to make breadcrumbs, now add the egg, sugar and water. Process until it comes into a ball, remove and put into cling wrap and put into the fridge for one hour.

To assemble the mince pies:

1. Grease your mince pies moulds with butter. Take your pastry cylinder from the fridge, put on to a lightly floured surface. Press down a little with the palm of your hand. Roll out to 2mm thick approximately, then cut 18 x 8cm discs then 18 x 6cm discs

individually line each of the moulds. You will have to bring the pastry together and roll out again. Once you have snugly lined the tin moulds trim off some of the excess leaving a little extra to allow for shrinkage. Prick all over with a fork.

2. Now fill each mould just over half way up, then place a pastry disc on the top, repeat this until finished.
3. Have your oven pre-heated to 170 degrees c, brush the top with an egg wash and place into the oven for 15 to 20 minutes or until the pastry is cooked through and golden brown. Remove from the oven and allow to cool, then sprinkle generously with icing sugar before serving.

