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*by ewfood*

## Traditional Christmas Mince Pies



## Ingredients

<em><strong>FOR THE FILLING</strong></em>

450 green apples – cored and chopped

1 cup each – sultanas, currants

1 cup whole mixed candied peel – finely chopped

1 cup vegetable or beef suet

1 1/2 cup each – raisins and soft dark brown sugar

1/2 cup almonds – chopped

2 lemons – juice and zest

2 oranges – juice and zest

4 tsp mixed ground spice

1/2 tsp ground cinnamon

Grated nutmeg to taste

<em><strong>FOR THE PASTRY</strong></em>

1 1/4 cup plain flour

3 tbsp milk

1 egg yolk

5 1/2 tbsp caster sugar

3/4 cup almonds ground

1/2 cup or 11 tbsp butter

1 lemon – rind

## Preparation

1 <em><strong>FILLING</strong></em>

2 To start off with...for the filling, mix all the ingredients well in a large bowl.

3 Once done, cover and refrigerate for 12 hours.

4 Then cover the bowl with foil and bake for 3 hours in a preheated oven at 120 degrees C or 248 degrees F.

5 Once done, stir well and keep aside.

6 Allow it to cool.

- 7 <em><strong>PASTRY:</strong></em>
- 8 Sift the flour well.
- 9 Add ground almonds.
- 10 Then add the butter.
- 11 Mix well.
- 12 After that add the sugar and lemon zest.
- 13 Pour in the egg yolk and milk.
- 14 Mix properly till it forms firm dough.
- 15 Wrap in clingwrap.
- 16 Refrigerate - allowing it to rest for 40 minutes.
- 17 After that roll out dough and cut into round shapes - the size of discs.
- 18 Then use only half the quantity made - placing it into greased tart tins.
- 19 <strong><em>MINCE PIE:</em></strong>
- 20 Take a spoon of the minced filling and place in each case - make sure it isn't filled right till the top.
- 21 Then dampen the edges of the pastry.
- 22 Cover with another disc-shaped pastry dough.
- 23 Seal the edges.
- 24 After that cut 2 slits in the middle of the pie - to allow steam to escape.
- 25 Preheat your oven at 180 degrees C or 356 degrees F.
- 26 Then place the pies in and turn the oven up to 200 degrees C or 392 degrees F.
- 27 Allow the mince pies to bake for 20 minutes.
- 28 Best eaten warm.

### **Cooks Note**

The mince pie filling needs to be made 1 - 2 months before (allowing the flavours to infuse and mature) preparing the pies for Christmas.

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