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*by ewfood*

# Traditional Christmas Mince Pies



## Ingredients

FOR THE FILLING
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
FOR THE PASTRY
1 1/4 cup plain flour
3 tbsp milk
1 eggyolk
5 1/2 tbsp caster sugar
3/4 cup almonds ground
1/2 cup or 11 tbsp butter
1 lemon - rind

## Preparation

1. FILLING
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 PASTRY:

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 eggyolk 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 quanity made - placing it into greased tart tins.

19 MINCE PIE:

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 degress 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.