

Small Fruit Pies

For mince pies:

Mincemeat:

First of all combine the following ingredients and leave in a cool place to soak for two days. Makes 3lb (1.35g) mincemeat. Cost = 10p a pie

- Quantity Rich Short Pastry
- 450g (1lb) Bramley apples, peeled, cored and chopped
- 225g (8oz) shredded suet
- 350g (12oz) raisins
- 200g (8oz) each sultanas and currants
- 100g (4oz) chopped glace cherries
- 100g (4oz) candied peel
- 2 oranges – zest and juice
- 2 lemons – zest and juice
- 3 tsp mixed spice
- 1 tsp grated nutmeg
- ½ tsp cinnamon
- 50g ground almonds
- 350g light brown Muscavado sugar
- 2 tbsp cold strong tea
- 6 tbsp brandy



For seasonal fillings, stew with sugar and cool.

Download sweet pastry recipe, make and refrigerate

Method

1. Heat the oven to 200C/400F/Gas 6.
2. Roll out the pastry until it is 2mm thick. Stamp out 24 7.5cm/3inch rounds with a pastry cutter and put in the base of 2 patty trays.
3. Fill each case with 2 tsp mincemeat and brush the edges with a little milk.
4. Stamp out 24 6cm/2½ in rounds for the lids and put on top of the mincemeat, sealing to the edges of the bases. Brush the pies with eggwash and sprinkle with the caster sugar.
5. Bake in the oven for 20 minutes until golden brown and cool or serve warm.
6. If you make them in advance, store in an air-tight tin and re-heat when needed.