

Fruit Mince Pies

Serves: 9

Preparation Time: 30 minutes

Cooking Time: 15-20 minutes

Cooking Utensils: Muffin Tray



Ingredients

Biscuit Pastry

- 1 cup Plain Flour
- 1 cup Self Raising Flour
- ¼ tsp Salt
- 1 Egg, beaten
- ½ cup Margarine
- ½ cup Caster Sugar

Fruit Mince

- 1 Apple, peeled, cored and
- 1 cup Mixed Fruit
- ½ tsp Mixed Spice
- 1 tbsp Lemon Juice
- ½ cup Caster Sugar

Fruit Mince Pie

- Biscuit Pastry
- Fruit Mince
- 1 tsp Milk, glazing
- Water

Method

Preheat oven to 180°C.

Fruit Mince:

1. Mix all ingredients in a medium sized bowl, allow to sit and absorb moisture.

Pastry:

1. Sift both flours and salt and add sugar.
2. Rub margarine into dry ingredients.
3. Add egg and mix into a firm dough.
4. Place on a lightly floured surface and knead lightly.

Mince Pies

1. Spray tray.
2. Roll pastry to a 3mm thickness. Cut pastry bases to fit base and sides of tray and tops to cover.
3. Place bases in tray and fill with fruit mince.
4. Moisten edges with water and place the tops on. Press lightly to seal.
5. Glaze with milk. Place in oven and bake for 15-20 minutes.