



Mince Pies

The Mincemeat

2 ounces of sultanas
2 ounces of currants
1 ounce of chopped mixed peel
3 ounces of demerara sugar
2 ounces of cooking apples
25 mls of brandy or rum
2 ounces of shredded suet
1/2 a level teaspoon of mixed spice
1 ounce of chopped walnuts (If available)

Peel, core, and Grater the apples

Clean and mince the died fruit

Place all the ingredients in a bowl. Stir well, cover with a cloth and allow to stand for 48 hours to allow the fruit to swell.

Use within 24 hours

Making the mince pies

Using short crust or preferably flaky pastry (qv) Roll out thinly and cut twelve circles about 3 inches diameter, placing these in a twelve hole tart tin. Spoon in all the mincemeat evenly into the twelve tart bases.

Cut a further 12 pastry discs about half an inch less than the previous ones. Dampen the tart edges slightly and press the second lot of discs into position on top of the mincemeat.

Brush lightly with a little milk and cut two small slits on top using a pair of scissors.

Bake in the oven on a medium shelf at Mark 3 until the tarts are a pale straw colour if they are to be re-heated later. Cook a little longer if they are to be eaten immediately.

Any not used may be frozen and re-heated when required



This recipe has been brought to you by The Cream Of Tartar Company Limited

Web site :- Thecreamoftartarcompany.com

Thecreamoftartarcompany.co.uk

Email:- Thecreamoftartarcoltd@hotmail.com

Tel:- 07710958581