

JINGLE BAKES

Rustie Lee's Mince pies

If baking with a child, please supervise them at all times

Ingredients:

This makes 12 mince pies

For the filling:

- 1 medium ripe mango
- ½ small pineapple
- 1 large tangerine
- 100g currants
- 100g golden sultanas
- 100g glace cherries
- 50g mixed peel
- 100g stem ginger
- 125g soft brown sugar
- 75g butter
- 100g chopped almonds

- 1 lemon zest/juice
- 4tbs desiccated coconut
- 1tsp cinnamon
- 1tsp mixed spice
- 4tbs of rum

For the pastry:

- 450g plain flour
- 125g icing sugar
- 250g butter
- 1 large egg
- 1 tbsp cold water

For the decoration:

- Extra icing sugar for dusting



Method:

To make the filling:

1. Peel and chop the mango, pineapple, tangerine and place it in a large bowl.
2. Add the currants, sultanas, chopped cherries and place all the ingredients in the bowl: mixed peel, stem ginger, soft brown sugar, butter, chopped almonds, lemon zest/juice, desiccated coconut, cinnamon and mixed spice.
3. Mix all together and place in a large saucepan on a low heat and cook for 8-10 minutes, continually stirring.
4. Remove from the heat and allow the fruit mixture to cool before adding the rum and stir through.

For the pastry:

1. Pre-heat the oven 190c /375f / gas mark 5.
2. Place the flour and the icing sugar into a food processor.
3. Chop the butter into small pieces and add to the flour and sugar and mix together.
4. Add the egg to bind the flour, sugar, butter and egg. It might need a little water, gently mix together.
5. Remove from the processor and mould into a dough.
6. Wrap in cling film and place in the fridge for 30 minutes to an hour.

To assemble the mince pies:

1. Roll out the pastry onto a floured work surface approximately 5mm thick.
2. Cut out the circles for the base, I used a cooking ring (9cm x 3.5cm and for the tops a star ring 8cm).
3. Cut all the discs out and place into a bun tray (12 Cups).
4. Using a tablespoon, scoop the mixture and place in the pastry in the tin.
5. Brush the edges with cold water and place the star pastry lid on top.
6. Bake in the oven for 12-15 minutes
7. Sprinkle with icing sugar and serve.

