



MINCEMEAT (adapted for USA from 'Delia Smith's Christmas')

1lb green apples, cored, chopped small (with peel on)

8oz almond butter

2lb 4oz mixed raisins/currants (I use Trader Joes 'jumbo raisin medley'). You could also substitute 2oz for candied mixed peel

12oz dark brown sugar

Zest and juice of 2 oranges

Zest and juice of 2 lemons

2oz slivered almonds

4 tspns mixed spice (available from British Pantry. This is NOT all spice.)

½ tspn ground cinnamon

Grated nutmeg (approx. ½ tspn)

6Tbspns brandy

- Mix everything together except brandy and leave overnight in cool place
- Cook in large bowl covered loosely with foil at 225°F (120°C) for 3 hours
- Remove bowl and leave to cool. Stirring occasionally
- When COLD stir in brandy
- Pack in clean, dry jars, cover with a disc of waxed paper and seal lids
- Keep in cool, dark cupboard

MINCE PIE PASTRY (which I traditionally use) or use your favorite

1lb AP flour
10oz butter
5oz sugar
1 egg

- Cut butter into flour until breadcrumb sized
- Add sugar and stir
- Add beaten egg and stir until pastry binds together
- Work on floured board until smooth, cover in cling film and chill for 30'

NB I make my pastry in a food processor

MINCE PIES

- Use shallow muffin tins preferably (we call them 'bun trays') or make extra deep ones in muffin pans. DO NOT GREASE
- Roll out pastry on floured board
- Cut out circles to line your tins, as well as either smaller circles or stars for lids
- Add spoonfuls of mincemeat until level with top of pastry
- Add lids
- Bake 350' 25min or until lightly browned (may need to adapt if you have larger tins)
- Cool slightly on racks before lifting out.
- Sprinkle with confectioners sugar before serving.

Best served warm.

These may also be frozen uncooked and baked straight from the freezer. Add back to (ungreased) bun trays to bake. Usually 375' 20 min but check!

