

Fruit and Nut Mince Pies

Printed from Mince Pie Recipes at <http://www.mincepierecipes.co.uk/>

These delicious mince pies are perfect for serving to guests who are not a big fan of raisins, sultanas or currants, as they contain none of them. This recipe is also gluten free and wheat free, making it great for any guests with allergies.

Ingredients:

175g gluten-free flour
100g unsalted butter, cooled and cubed
1 tbsp. icing sugar
3 tbsp. cold water
150g ready-to-eat apricots
85g partially dried figs
1 banana
150g chopped hazelnuts
Zest and juice of one orange
Zest and juice of one lemon
50ml brandy
50g butter
1 tsp. ground cinnamon
1 tsp. nutmeg
1 tsp. allspice

Directions:

1. Make the mincemeat the night before using by combining the apricots, figs, banana, hazelnuts, zests, juices, brandy, butter, cinnamon, nutmeg and allspice in a blender. Pulse once or twice until everything is combined, then spoon into a jar and leave overnight. If you don't have a blender, finely chop the fruits and nuts and mix with the rest of the ingredients.
2. To make the pastry, cut the cooled butter into the flour using a pastry cutter or two forks. Once the mixture resembles breadcrumbs, stir in the sugar and water and gather into a ball. Knead a few times, then cover and put into the fridge for half an hour.
3. Roll the pastry out to a thickness of 3-4mm. Cut out 10-12 8cm circles and press them into a muffin tin.
4. Spoon 1-2tsp. of the mincemeat into each pastry shell. Use a 6cm star cutter to make 10-12 stars, then top the pies.
5. Bake the pies in a 190C oven for 12-15 minutes or until golden brown.

Author: Laura Young