

Fruit Mince Pies

Makes 12 Mince Pies

Ingredients

Light Olive oil spray
2 sheets shortcrust pastry
1 cup sultanas
½ cup brown sugar
½ cup currants
1 granny smith apple, peeled and grated
1 tablespoon chopped glace cherries
1 tablespoon orange juice
2 teaspoons mixed peel
½ teaspoon mixed spice
1 egg, beaten
Icing sugar, for sprinkling on top



Method

1. Preheat oven to 200°C. Lightly grease 12 hole muffin tin with light olive oil spray.
2. Combine sultanas, brown sugar, currants, apple, glace cherries, orange juice, mixed peel and mixed spice in a bowl and mix well together.
3. Cut 12 rounds of pastry with a scone cutter.
4. Using the leftover pastry, cut decorative shapes to place on the top.
5. Place 1-2 tablespoons of fruit mince into each shell. **DO NOT OVERFILL as it will boil over during cooking.**
6. Top with decorative shapes
7. Brush lightly with beaten egg.
8. Bake at 200°C for 15-20 minutes or until golden.
9. Dust lightly with icing sugar. Serve.