

PEYTON
AND
BYRNE

MINCE PIES



Mince meat

225g Bramley apples, cored and chopped small

110g shredded suet

175g raisins

110g currants

110g mixed candied peel, chopped finely

175g dark brown sugar

Zest and juice of one orange and one lemon

25g blanched chopped almonds

2 tsp ground mixed spice

1 tsp cinnamon

Pinch of grated nutmeg

3 tbsp brandy

Pies

450g mincemeat

Shortcrust pastry

Milk for glazing

Icing sugar for dusting

The mince meat

Simple to make and easy to store, this delicious fruity mix is a Christmas essential. Makes enough to fill 3 x 350ml jars, prep time 30 minutes, plus overnight infusing

1. In a bowl large enough to hold all the ingredients mix everything together and stir well. Cover and set aside overnight.
2. The next day, sterilise your jars and keep warm. Pour the mincemeat mixture into a large pan and gently heat, stirring until the fat has melted and the mincemeat is heated through. Pack the hot mincemeat into sterilised, warmed jars and seal tightly. Mincemeat tastes best if it is left for a week or so after it's made to allow the flavours to really mingle. It will keep for up to a year in a cool, dark place.

The pies

Makes 18 pies | prep time 35 minutes | cook for 25-30 minutes
You will need – 2 x 12 hole patty tins with 8cm diameter holes
2 round pastry cutters, one 8cm and one 6cm in diameter

3. Preheat the oven to 200C
4. Grease your patty tin
5. Roll out the dough and cut out 18 circles measuring 6cm across and 18 circles measuring 8cm across. Press the larger circles into the base of the pastry cases and fill with mincemeat, taking care not to overfill the cases so that the mincemeat doesn't leak out. Dampen the edges of the pies and place the smaller circles on top. Pinch the edges to seal together.
6. Brush the tops with milk and bake for 25-30 mins or until golden brown. Remove and leave to cool in the tin. Dust with icing sugar.



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