

This is the recipe for Australian Christmas fruit mince pies
From: Sally Fougner

Fruit mince

- 1 (130g) apple, peeled, cored
- 1/2 cup (80g) sultanas. (I heard you ask what are sultanas. Sultana are small dried grapes. Maybe they have another name in America)
- 1/3 cup (55g) mixed peel
- 2 tablespoon red glacé cherries, chopped
- 1/3 cup (40g) currants
- 1/3 cup (55g) blanched almonds, chopped
- 1 cup (220g) firmly packed brown sugar
- 1/2 teaspoon grated lemon rind
- 1 tablespoon lemon juice
- 1/2 teaspoon grated orange rind
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon mixed spice
- 1/4 teaspoon ground nutmeg
- 40 gram butter, melted
- 2 tablespoon brandy

Fruit mince pies

- 2 cup (300g) plain flour
- 2 tablespoon almond meal
- 180 gram cold butter, chopped
- 1 teaspoon grated lemon rind
- 1/4 cup (40g) icing sugar, plus extra for dusting
- 1 egg yolk
- 1/4 cup (60ml) milk
- 1 egg, lightly beaten

Method

Fruit mince pies

- 1 Make fruit mince three days ahead. Finely chop apple and half the sultanas. Combine in bowl with remaining sultanas and remaining ingredients, mix well. Transfer mixture to sterilised jar. Store in refrigerator for at least three days before using. (Makes about 2 cups fruit mince.)
- 2 Grease two 12-hole (1-tablespoon/20ml) shallow round-based patty pans.
- 3 Sift flour into a large bowl and stir in almond meal; rub in butter. Stir in rind and sifted icing sugar. Stir in egg yolk and enough of the milk to make ingredients cling together. On a lightly-floured surface, knead dough until smooth. Cover and refrigerate 30 minutes.
- 4 Preheat oven to 200°C (180°C fan-forced).
- 5 Roll pastry until 3mm thick, then cut out 7.5cm rounds and press into patty pans. Drop tablespoons of fruit mince into each pastry case.
- 6 Roll pastry scraps on floured surface, cut out desired shapes. Brush each pastry shape with beaten egg and place pastry egg-side down on fruit mince.
- 7 Bake pies about 20 minutes or until browned lightly. Dust with a little sifted icing sugar before serving.

I hope you enjoy making these. Personally I love fruit mince pies. This recipe comes from the Australian woman's weekly cookbook.