

Truro School Cookery Mince Pies

For the mincemeat:	1/4 tsp freshly grated nutmeg
75g raisins	90g Bramley apples, peeled, cored and coarsely grated
45g currants	45g shredded suet
45g sultanas	60g dark soft brown sugar
45g chopped mixed peel	15g chopped almonds
1 tbsp brandy	For the sweet pastry:
Finely grated zest 1/4 orange	200g butter
2 tbsp orange juice	150g caster sugar
Finely grated zest 1/4 lemon	1 medium egg
2 tbsp lemon juice	300g plain flour
1/2 tsp ground mixed spice	Caster sugar for sprinkling
1/4 tsp ground cinnamon	

For the mincemeat, put the raisins, currants, sultanas, chopped mixed peel, chopped almonds, brandy, orange zest, lemon zest and juice, mixed spice, cinnamon, nutmeg and grated apple into a saucepan and place over a medium heat.

Leave to simmer very gently for about 15 minutes, or until all the juices have been absorbed.

Transfer to a bowl and leave to cool overnight.

The next day, stir in the suet and dark brown sugar. Cover and store in the fridge until required.

For the pastry, cream the butter and sugar together in a bowl until pale and fluffy.

Gradually beat in the egg, then sift over the flour and stir in to make a stiff paste.

Wrap the mixture in cling film and chill for 30 minutes.

To make the mince pies, preheat the oven to 190°C. Lightly grease a 12-hole muffin tin with butter.

Cut off two-thirds of the pastry and roll out on a lightly floured surface to about 3mm thick. Cut out 12 bases using a 7cm round fluted cutter.

Line the muffin tins. Roll out the remaining pastry as before and use a 6cm round flutter cutter to cut 12 tops.

Spoon 1 tablespoon of Truro School Cookery mincemeat into the pastry case, brush the edge of the pastry lid with water and press water-side down onto the base, sealing well.

Using a small sharp knife, make 3 small cuts into the top of each pie.

Bake for 18-20 minutes or until golden brown. Leave to cool in the tins for a few minutes and then carefully remove, sprinkle lightly with caster sugar and serve either warm or cold but always with lashings of clotted cream - of course!

Our Truro School Cookery mincemeat along with lots of other festive treats are available to purchase on our website.

Visit www.truroschoolorcookery.com/online-shop