

Arborfield Ladies Fellowship virtual Mince Pie making event

Equipment

Board/marble slab or clean work surface

Rolling pin

Assorted cutters 9Fluted to fit your patty tin and star/holly cutters (optional)

Jug cold water

Pastry brush

Sharp knife

Ingredients

200g/8oz plain flour

125g/5oz block butter, block margarine or block lactose free or vegan fat

Pinch salt

1 tablespoon white sugar

1 medium egg

Mincemeat 3 ways

1lb or 200g Jar pre-made mincemeat (any make of your choice)

Or 1 jar ready made mincemeat with the addition of half small chopped apple, handful currants, sultanas, raisins, rind and juice half a lemon, pinch grated nutmeg, pinch ground cloves, pinch cinnamon, 1oz/25g suet. Additional extras if liked quartered glace cherries, gogi berries, cranberries, nuts of your choice. 1 tbs brandy, rum or sherry

Tip mincemeat out into a bowl and add the extra ingredients. Spoon back into jars and seal until needed. This can be done in advance and stored.

Homemade mincemeat (made in advance)

450g mixed dried fruit of your choice

225g cooking apples peeled and grated

1 tsp mixed spice

½ pt/ 285ml med sweet sherry or cider

25g chopped nuts (optional)

25g chopped glace cherries (optional)

- Simmer dried fruits, apple and spices in the sherry or cider c.20 mins until pulpy and most of the liquid has evaporated.
- Stir in the nuts and cherries (if used) with the brandy
- Pack into sterilised jars and cover. Will keep for up to 4 months.