

Christmas Mincemeat Ring

2 x tins Croissant Dough
2 x Granny Smiths Apples
½ jar Mincemeat (jazz it up with orange zest, extra brandy, glace cherries etc)
200g Full Fat Cream Cheese
50g Icing Sugar
1 Egg Yolk
50g Pecan Nuts

Garnish: Sprinkle Icing Sugar
Sprinkling Of Pecan Nuts and Glace Cherries

Recipe: Using **Small Mix & Scraper** in **Classic Batter Bowl**, mix Cream Cheese, Egg Yolk, 2oz Icing Sugar

Arrange dough on **Medium Round Stone with Handles** into a star/sun/ring shape with points of the star pointing out and join seams using **Bakers roller**

Spread half jar of mincemeat over the dough in ring using **skinny scraper**

Add half of cream cheese mixture using large scoop, spread over mincemeat

Peel, core & slice 2 apples (use apple wedger), arrange over the filling in circular pattern

Using **small scoop**, add remaining cream cheese mix, spread carefully with **classic scraper**

Use **food chopper** add chopped pecan nuts

Arrange dough over the filling to make a ring and if desired brush the top with egg white and sprinkle chopped pecan nuts on top

Cook for 25mins at 180C

Remove from oven - use **sugar shaker** cover with icing sugar until white, sprinkle more pecans and glace cherries on top

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