

Mince Pies

1 jar mincemeat

1 batch dessert shortcrust pastry (if homemade use 150g flour, 75g fat, 1 egg yolk and 1tbsp caster sugar)

1 orange

1 good slosh of brandy/rum/whisky/port/cointreauChristmas booze

1 apple

Few glace cherries or anything else you would like to add (walnuts/apricots etc)

Optional – marzipan to top or more pastry

Optional – cream, thick cream with alcohol, clotted cream etc to top

1. In classic batter bowl add brandy and glace cherries and use Mix & Chop to chop the cherries and mix up. Add the mincemeat
2. Use vegetable peeler to peel the apple, apple wedger to slice it and food chopper to chop it, add to the mincemeat. Use the fine microplane grater or zester to zest an orange, mix well
3. Use mini muffin pan and mini tart shaper to make 24 small pies and use small scoop to fill the pastry cases
4. Bake 10-15 mins at 180 degrees. Leave to cool, removing from tin when they are warm enough to handle
5. Pipe using Easy Accent Decorator with cream (whipped in large stainless bowl using double balloon whisk