



Kellogg College
University of Oxford

Mince Pie Recipe

For the mincemeat

500g cooking apples

500g suet

500g sultanas

250g currants

125g dried cherries

125g dried cranberries

500g raisins

500g dark brown sugar

zest & juice of 4 lemons

zest & juice of 4 oranges

125g nibbed or flaked almonds

3 tbsp ground mixed spice

2 tbsp ground cinnamon

2 tsp grated nutmeg

250ml brandy

50ml dark rum

For the pastry

375g strong plain bread flour, plus extra for dusting

225g cold unsalted butter, cubed, plus extra for greasing

150g caster sugar

1 whole egg

1 egg yolk

1 egg, beaten, to glaze

Icing sugar, to dust

Method

For the mincemeat

Peel and core the cooking apples and chop them into small dice, then put them into a bowl big enough to fit all the ingredients in. Add all the ingredients (except the brandy and rum) to the bowl and mix together.

Cover, then leave overnight in a cool place (not the fridge).

Preheat the oven to 120°C (100°C Fan)

Place the mincemeat mixture into a large, deep roasting tray. Cover with foil and put into the oven for about 1 hour, stirring every 20 mins. Once baked, take out of the oven and cool for about 30 mins. Stir in the brandy and rum and place in sterilised jars.



For the pastry and tarts



Preheat the oven to 180°C (160°C Fan)

Put the flour, butter and caster sugar into the bowl of a mixer and mix together with the paddle attachment. When the mixture resembles breadcrumbs, add the egg and egg yolk, and slowly mix in.

Bring the dough together with your hands. When smooth, flatten a little, wrap in clingfilm or greaseproof paper, and place in the fridge for 3—4 hours or overnight.

Butter and flour a 12-hole, deep, muffin tray. Remove the pastry from the fridge, let it soften for about 30 mins, then roll it out on a floured surface to 5mm thick.

Using a 85mm cutter, cut out 12 circles for the base of the pies. Re-roll the pastry and cut out 12 shapes for the tops, e.g. stars, circles, etc. Place the larger circles of pastry in the muffin tin holes, lightly pressing into the edges and up the sides. Fill with mincemeat, don't overfill. Place the tops on the pies and press the edges together to make a seal.

Lightly egg-wash. Place in the preheated oven for around 16 mins; check and add more time if needed.

Remove from the oven, allow to cool for 5 mins, then carefully remove them from the tins and place on a wire rack. Dust with icing sugar.

Best served warm with either thick cream or clotted cream.