

Whitworths

Gluten Free Mince Pies



 Makes 24  35 mins + 12 hours soaking

 12-15 minutes

INGREDIENTS

75g **Whitworths Juice Locked Raisins**
50g **Whitworths Zante Mini Currants**
40g **Whitworths Chopped Apricots**
25g **Whitworths Little Jewel Cranberries**
75g **Whitworths Ground Almonds**
15g **Whitworths Flaked Almonds**
2 oranges (zest and juice of 1½)
1 small apple, grated (no need to peel)
½ tsp ground cinnamon
pinch nutmeg
¼ tsp ground allspice
2 tsp brandy (optional)
75g gluten free buckwheat flour
75g rice flour
125g unsalted butter, cold and cubed
pinch sea salt
1 egg, beaten (or milk if have allergies)
2 tsp coconut sugar to decorate

READY...STEADY...BAKE

- ♥ For the mincemeat... place the raisins, currants, apricots and cranberries into a bowl then add the zest and juice of half an orange.
- ♥ Add the apple then stir through the flaked almonds, cinnamon, nutmeg and allspice. Cover then leave soak for at least 12 hours.
- ♥ Into a food processor add the flours, ground almonds, salt and butter then mix to a crumb.
- ♥ Add the zest of 1 orange then gradually pour in the juice of 1 orange, adding it a teaspoon at a time until the pastry sticks (don't worry if you haven't used it all!).
- ♥ Remove from the processor, divide in two then wrap each ball with cling film. Freeze for 10-15 minutes to firm up.
- ♥ Remove the pastry from the freezer, place one in the fridge then roll the other between either cling film or baking parchment as the pastry can be delicate, roll out to 4mm thickness.
- ♥ Lightly grease a mini muffin tin and preheat your oven to 170°C/Fan 150°C/Gas Mark 3.
- ♥ Using a 50mm (2 inch) cutter press out rounds and place into the tin.
- ♥ Fill with a heaped teaspoon of mincemeat then top with a pastry shaped star, heart or snowflake.
- ♥ Repeat to fill the tin. Brush the lids gently with the egg then sprinkle with a tiny pinch of coconut sugar.
- ♥ Bake for 12-15 minutes until golden brown.

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Happy Baking!