



Pudding Pie
Cookery School

Cookery parties and courses to suit all ages

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Mince Pies

makes about 8-12 pies

25g suet
25g mixed peel, chopped
25g currants
25g sultanas
25g raisins
25g apples, chopped
25g soft brown sugar
½ tsp mixed spice
½ lemon, grated zest and juice
½ orange, grated zest and juice
15ml rum
15ml brandy
350g sweet short crust pastry

- Roll the pastry out and using a cookie cutter cut out some rounds and carefully put them in a Yorkshire pudding tin.
- Also cut out some smaller rounds or shapes such as stars to go on top.
- Mix all the other ingredients together and fill the pastry about half full.
- Put the top on, brush with a little egg wash.
- Place in a pre heated oven of 200 degrees C for about 15 minutes or until golden.