

# Fruit Mince Pies

## Ingredients

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- 1** apples, peeled and cored
- $\frac{1}{3}$  cup currants
- $\frac{1}{3}$  cup sultanas
- $\frac{1}{3}$  cup raisins
- $\frac{1}{2}$  teaspoon mixed spice
- 1** tablespoon lemon juice
- $\frac{1}{3}$  cup caster sugar
- 4** sheets short crust pastry

## Method

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1. Combine all ingredients (except pastry) in a food processor and process until everything is minced.
2. From the pastry, cut 18 x 8 cm rounds for the pie bases and 18 x 6 cm rounds for the tops.
3. Preheat the oven to 190 degrees Celsius.
4. Place large rounds in greased patty pans. Fill with fruit mince.
5. Moisten the edges of the pastry with water and place tops on. Lightly press the edges together.
6. Glaze with milk.
7. Bake at 190 degrees Celsius for 25 minutes.

Source: -- (Servings: --)

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