



# Mini Mixed Berry Mince Pies

SERVES: 24

## INGREDIENTS:

- 1 ½ cups (225g) frozen mixed berries, thawed
- 2 tbsp caster sugar
- 1 tbsp lemon juice
- ½ tsp ground cinnamon
- ¼ tsp mixed spice
- Pinch ground nutmeg
- ¼ cup (70g) fruit mince
- 2 tsp cornflour
- 3 sheets short crust pastry, just thawed
- 1 large free-range egg, lightly whisked
- Icing sugar, to dust



## METHOD:

1. Mash ¼ cup berries in a bowl. Place the remaining berries, sugar, lemon juice, spices and 2 tbsp water in a saucepan. Bring to a simmer over medium-high heat. Reduce heat to medium- low. Cook for 5 mins or until berries are just breaking down. Stir in the fruit mince.
2. Stir the cornflour and 1tbs water into mashed berries. Add to berry mixture in the pan. Cook for 1 min or until mixture thickens. Set aside for 10 mins to cool. Transfer to fridge to chill.
3. Preheat oven to 220 ° Grease a 24-hole mini muffin pan. Using a 5.5cm round cutter, cut 24 discs from 2 pastry sheets. Line prepared muffin pan with pastry. Divide berry mixture among pastry, don't overfill.
4. Use a 3.5cm star cutter, to cut 24 stars from the remaining pastry. Top berry mixture with stars, pressing to seal. Brush pastry with egg. Bake for 12 minutes or until pastry is golden. Set aside, in pan, to cool slightly. Dust with icing sugar to serve.