

Frangipane and Cranberry Mince Pies

Serves 24 pies

Ingredients

For the pastry

- 300g plain flour plus extra for dusting
- 140g unsalted butter, cold and cut into cubes
- 55g lard, cut into cubes
- 3 tbsp water



For the Frangipane

- 125g unsalted butter
- 125g caster sugar
- 2 tbsp plain flour
- 2 eggs
- 100g ground almonds

For the filling

- 400g of mincemeat
- 100g cranberries, boil before adding to mincemeat
- 110ml water
- 110ml orange juice
- 190g sugar

Method

Step 1 – For the pastry add the flour, butter and lard in a mixing bowl. Rub together until it resembles breadcrumbs. Add water and knead into a ball, wrap in clingfilm and chill for 15 minutes. Preheat oven to 200°C/400°F/gas 6.

Step 2 – For Frangipane, beat the butter and sugar until light and fluffy, beat in the eggs until smooth. Then stir in the ground almonds and flour.

Step 3 – Boil the water and orange juice in a pan, add the sugar and dissolve. Add the cranberries and boil until soft, drain and when cool mix with the mincemeat.

Step 4 – Roll chilled pastry onto a lightly floured surface until 3mm thick, then cut out 24 rounds using a 10cm round cutter. Line the rounds into a muffin tray and place a teaspoon of the cranberry and mincemeat mixture in each pastry case.

Step 5 – Top each pie with a heaped teaspoon of frangipane mixture, then place completed tray into the oven and bake for 20 minutes until golden. Cool on a wire rack before dusting with icing sugar.