

# SQF Christmas 2019 - Cranberry, Clementine and Ginger Mince Pies

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# *Cranberry, Clementine and Ginger Mince Pies*

## *Ingredients*

85g SQF Cranberry, Clementine  
and Ginger Mince Pie Filling

1kg SQF All Purpose Pastry

SQF Crumble Mix

## *Method*

- 1.) Place 1kg of SQF All Purpose Pastry dry mix in a mixing bowl and blend with 310ml of water using a beater on slow speed until a dough is formed.
- 2.) Leave the pastry mix to rest in a cool place for 5 minutes then roll out onto a floured surface to 3mm (1/8) thickness and use as required.
- 3.) Mix the Cranberry, Clementine and Ginger pie filling with 180ml of boiling water. Leave to one side to allow the fruit to rehydrate and for the mixture to thicken slightly.
- 4.) Using circle cutters, cut the pastry bases. Grease a muffin tray and place the pastry circles within each muffin case hole, so that the base fills the case hole.
- 5.) Spoon the mince pie filling into each mince pie base and sprinkle the crumble topping over the top of the mince pies, covering any visible filling.
- 6.) Place in the oven 190°C for 20 minutes until golden brown and the filling is hot- save one for Father Christmas!



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