

# Mince pies



Take a saucepan and a scale



Weigh 25g of currants and 25g of sultanas



Cut in 2 parts 40g of grapes



Add 20g of dried cranberries



Add the zest of a quarter of an orange



Add the zest of a quarter of a lemon



Add the juice of half of an orange and half of a lemon with a squeezer





Add 10g of crushed almonds



Add 25g of candied lemon peel  
and candied orange peel



Add cinnamon (half a tea spoon)



Grate a quarter of an apple and add it



Cook on a low heat for 20 minutes and stir it



After add 25g of butter  
and 20g of brown sugar



Cut out circles in the dough  
with a biscuit cutter



Place the circles and the mince meat  
in the mould





Bake in the oven for 15 min at 180°C



Do the washing up!!

