

# VEGAN & GLUTEN FREE MINCE PIES

**Filling:** Yields 700g (cooked weight)

**Serves:** 16 -26 (\*Dependant on the pastry.)

**Prep & Chilling Time:** 40-45 mins

**Cooking:** 15-16 mins

**Courtesy of:** Eat2Health Blog

**Type:** Dessert

**Tools:** Manual juicer, grater, food processor, kitchen scale, measuring jug, silicone spatula, kitchen film, pot w/lid, wooden spoon, rolling pin, muffin tins, cooling rack.



*These little pies were lovely and nothing quite beats making your homemade shortcrust pastry and filling! If you're a fan of these delicious morsels, you should really try giving it a whirl! It's time consuming (well a little), but not very difficult. Just crank up the festive tunes and imagine how good your house will smell with the aroma of fresh, buttery, hot out of the oven shortcrust pastry and wafts of spiced and boozy fruit! Delicious!*

## Ingredients

<u>Pastry</u>		<u>Filling</u>	
1	Orange, juiced (save zest)	300g	Fresh Cranberries
½ tsp	Almond Extract	1	Braeburn Apple, diced
¼ tsp	Salt	1	Satsuma, juiced
2 tsp	Unrefined Golden Cane Sugar (*optional)	125ml	Red Wine
150g	Vegan Margarine	50g	Dark Unrefined Muscovado Sugar
300g	Plain GF Flour	145g	Dried Fruit Soaked w/ Brandy (or your favourite!)
40g	Ground Almonds	1 tbsp	Orange zest
¾ tsp	Xanthan Gum (1g)		Spice mixture: 4g ground cinnamon, 1-2g ground cloves, 1g ground nutmeg, 2-3g ground ginger (or use 8-9g of ground allspice instead)
		2 tbsp	Fruit Sweetener (your favourite)
		3g	Vanilla Paste
		2g	Almond or Lemon Extract

## Directions

1. Wash the orange, grate the zest and then juice it (reserve the zest for the filling later on). Place the juice, almond extract, ¼ tsp salt and 2 tsp of unrefined cane sugar (if desired) into a large measuring jug. Mix together, dissolving the salt and sugar.
2. Place the margarine, flour, ground almonds and xanthan gum into a food processor (or large mixing bowl if you do not own one). Pulse until the texture is similar to fine breadcrumbs and comes together. **Tip:** *Alternatively mix the mixture with your hands or a large fork until the same texture is produced.* Pour the orange juice mixture into the food processor. Process until combined; the mixture will be quite chunky, but not dry (if yours is dry add 1-2 tsp of cold water). **Tip:** *You will have to use a spatula to help remove some of the mixture from the sides of the container as you process it, back down into the centre as it has a tendency to 'bunch up'.*
3. Transfer the dough onto a clean work surface. Divide it into three portions. Roll into balls. Place each ball onto a sheet of kitchen film; wrap and seal. Flatten each ball into a disc. Transfer into the fridge and refrigerate for 30 mins. **Tip:** *Refrigerating the dough will help make it 'firmer' and easier to work with.*
4. In the meantime, prepare the filling. Wash the cranberries in a colander. Wash, peel, remove the core and then dice the apple. Juice the satsuma.

5. Next, place a non-stick pot over a medium-low heat. Add the wine and sugar. Stir together. It will start to simmer quite quickly, when this happens add the cranberries, apple, satsuma juice, dried fruit, orange zest, spices, sweetener, vanilla paste and almond (or lemon) extract into the pot. Stir to thoroughly combine. Bring to a boil. Reduce to a simmer. Cover with a lid. Cook for 20 mins, allowing the flavours to meld, the cranberries to burst and soften and the mixture to slightly thicken. Remove from the heat. Taste and adjust the seasoning as necessary. Leave the lid ajar and allow it to cool.
6. Meanwhile, grease or line a mince pie or standard muffin tin with a little oil or margarine or a liner. On a clean, floured surface place one disc of pastry (leave the remaining pastry in the fridge until you are ready to use it). Gently knead and soften it with your hands for a minute. Roll it out to a ¼ cm thickness. Use a small tumbler or something suitable for the size of your tin to stamp out 16 discs. *Tip: Measure the top of your tin with a small glass to make sure it is not too big or too small; it should be roughly the same size as the tin.*
7. Gently press each pastry disc between your fingers (slightly stretching it) before placing it into the base of the tin. Gently press and shape it into the base. *Tip: Use a little pastry to patch up any tears or holes that might appear (this is OK!). Repeat until all sixteen discs have been placed.*
8. Heat the oven to 200°C/400°F. Roll out the remaining dough to a 1/8cm thickness and then cut out the shapes to top your pies- we opted for modern stars!
9. Fill each pie case with about 1 heaped dessert teaspoon of pie filling. Place the top shape over the filling. Gently press and seal the edges. *Tip: If you are completely covering the top of your pies, pierce it with a fork a few times to allow the steam to escape whilst it's baking!*
10. Place the tin onto the middle oven shelf. Bake them for 12-16 mins or until lightly browned around the edges and firm. Remove and transfer onto a cooling rack. Allow to cool slightly before eating.

Enjoy!

## Notes:

- We cooked our pies for 18mins but felt that it was just a little too long! We'll try 13-15mins next time; leaving the pies in the tins for 3-5 mins once they're removed from the oven.
- Our pastry uses standard vegan margarine; for a flakier/gluten free pastry, try using some vegetable shortening/fat (as you'll need about twenty percent less than margarine), a mixture of both or even some odourless coconut oil, but just be mindful of the saturated fat!
- If desired, you can use less cranberries and substitute it for another fruit (cherries and red currents would be nice), or more dried fruit instead. **NB:** Cranberries are relatively cheap & help to offset some of the sweetness of the dried fruit and sugars! If you don't fancy using red wine, try substituting it for some fresh orange, apple or pomegranate juice, plain water, or dietary preferences depending, mulled wine, brandy and/or port- just adjust the quantities to your own personal taste and potency!
- Our filling makes enough for about twenty-six pies, but our pastry only stretches into sixteen! So you can: increase the pastry mixture, slightly reduce the filling mixture or save and bottle the remaining mince pie filling in a sterilised bottle.
- Store in an air-tight and resealable container and consume within one week. Alternatively, wrap and store them in an air-tight and resealable container; defrost, reheat and consume within 1-2 months.