



# Gluten-free mince pies

with **Denise** O'Callaghan of  
[www.delicious.ie](http://www.delicious.ie)



These are the most popular pies we bake and we make hundreds of thousands in our gluten-free bakery in Cork. It's nice to say that you have baked them yourself; however, if it's all a bit daunting, use our pastry mix and mincemeat to make it a bit easier on yourself!

## INGREDIENTS:

### Mincemeat:

200g (8oz) butter/margarine  
450g (1lb) cooking apples, peeled, cored and finely chopped  
350g (14oz) raisins  
225g (9oz) sultanas  
225g (9oz) currants  
100g (4oz) mixed peel, finely chopped  
100g (4oz) natural glacé cherries  
Grated zest and juice of 2 oranges  
Grated zest and juice of 2 lemons  
4 teaspoons ground mixed spice  
1/2 teaspoon ground nutmeg  
1/2 teaspoon allspice  
350g (14oz) soft dark brown sugar  
50g (2oz) whole almonds, cut into slivers  
6 tablespoons brandy

### For the mince pies:

1 quantity of sweet pastry (see below)  
1 beaten egg  
Icing sugar to decorate

## METHOD:

### Mincemeat:

You can prepare the mincemeat well in advance of making mince pies. The

mincemeat will keep for six months.

Preheat the oven to Gas Mark 6/200°C/400°F.

Wash 6 x 1lb (450g) jam jars in warm soapy water. Then place in a preheated oven for 1 hour to dry and sterilise them.

Melt the butter/margarine.

Mix the apple, dried fruit, zest, spices, brown sugar and almonds together in a large bowl, very thoroughly.

Add the butter/margarine, fruit juices and brandy and stir well.

Cover with a cloth and leave for 12 hours to mature.

Spoon into the clean dry jars with screw top lids.

This will mature in the jar and store for 6 months.

### Mince pies:

Make the pastry according to the instructions below.

Preheat the oven to Gas Mark 6/200°C/400°F. Line a twelve-hole queen cake tin with paper cases.

Roll out the pastry on a board floured with a little potato flour. Use a small scone cutter to cut circles and fit to the paper cases. Cut out a matching lid for each pie. Alternatively, using a small star-shaped cookie cutter, cut out a festive-shaped top for the mince pies and use the star instead of a lid, as I have done in the photo.

Fill the pastry cups with the mincemeat (not too much – only to the level of the edges of the pastry).

Now dampen the edges of the pastry lids with water and press them lightly into position, sealing the edges. Brush each one with beaten egg and make about three snips into

the top with a pair of scissors to make air holes. If using a festive-shaped top, just press this firmly onto the middle of each mince pie and brush with beaten egg.

Bake in the centre of the oven for 25–30 minutes until golden brown. Then remove gently from the trays and paper cases and cool them on a wire tray. Sprinkle with sieved icing sugar. Store the cooled mince pies in an airtight tin and warm them slightly before serving.

## FOR THE SWEET PASTRY:

Makes enough for 6–8 tartlets or for the base & top of a 13cm/5" pie.

### Ingredients:

200g (8oz) **Denise's Delicious** Flour Blend (given in last week's paper, or use a **gluten-free** flour blend)  
Pinch of salt  
3/4 tsp xanthan gum  
100g (4oz) butter/margarine  
50g (2oz) caster sugar  
1 small egg  
2 tbsp water

### Method:

Sieve the flour, salt and gum into a medium-sized bowl.

Cut the butter/margarine into cubes and add to the flour mixture. Using an electric mixer, on speed two, work the butter/margarine into the flour until it resembles breadcrumbs.

Mix the sugar into the flour mixture with a wooden spoon.

In a small bowl, beat the egg lightly with a fork.

Add the egg to the mixture and, using the mixer, beat

well to bring this together into a ball. However, if the egg is not very large, then add the water one tablespoon at a time. Do not add the water if the mix does not need it, you do not want a sticky pastry.

Wrap in a piece of greaseproof paper and chill in the fridge for 30 minutes. When ready to roll out, roll onto a floured board. If you are nervous about handling gluten-free pastry, then place it between two pieces of cling film to roll out.

For more of **Denise's delicious** recipes from her **gluten-free** bakery in Cork, plus to order products, hampers and her cookery book, log on to [www.delicious.ie](http://www.delicious.ie)



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