



GoodFood

## Apricot & Hazelnut Mince Pies

Serves 10 - 12 gluten free pies

### Ingredients for the pastry

170g gluten-free flour  
Cinnamon  
100g unsalted butter  
1 tbsp caster sugar

### For the Mincemeat

140g semi-dried apricots, finely diced  
85g semi-dried figs, finely diced  
110g pack of toasted hazelnuts  
1 tsp for each ground cinnamon, grated nutmeg and mixed spice, grated zest and the juice of 1 orange  
50g butter  
1 banana, chopped  
3 tbsp of brandy  
Icing sugar, to serve

### Method

- 1.** To make the pastry: put the flour and the cinnamon into the bowl of a food processor. Add the butter and pulse until it looks like very fine breadcrumbs. Sprinkle in the sugar and 3 tbsp of cold water and pulse until the mixture starts to clump together, about 30 seconds. Tip the mixture onto a board and gently squeeze the pastry until it comes together into a ball - add water if it feels dry. Wrap the pastry in cling film and chill for 30 minutes.
- 2.** Heat the oven to 190C/fan 170C/gas 5. Roll the pastry on a lightly floured surface to the thickness of about 3mm. Using a 7cm cutter, cut out 10 - 12 discs and use to line a 12-hole bun tin with them. Use a 6cm cutter for the lids, or use a 6cm star cutter to make star shapes. Chill both.
- 3.** Make the mincemeat: put all the ingredients into a food processor and pulse on and off until evenly chopped. Spoon 1 - 2tsp into each tart, dampen the edge of the pastry bottom with water and sit a smaller pastry disc or star on top. Using scissors snip a hole in the lid, if you have made round tops. Bake for 12 - 15 minutes until golden brown. Lift onto a wire rack to cool and dredge with icing sugar.