

Streusel Mince Pies

As a bit of festive inspiration, we have picked out a nice and simple alternative to a mince pie with this Streusel recipe. The crumbly topper is made with ground almonds, flour, butter, and sugar, giving it a little extra texture, and added deliciousness.

Organisation and skill: ★★★ **Cost:** £ £ £ **Equipment:** 

Community involvement: Community involvement: children under supervision, young adults,

Ingredients

- 200g ready-made dessert (sweet) pastry
- 1 small jar mincemeat
- flour for rolling out

For the streusel topping:

- 75g self-raising flour
- 50g unsalted butter
- 30g Demerara sugar
- 25g ground almonds

Equipment

- rolling pin
- sieve
- mixing bowl
- 78mm pastry cutter (or a small glass and knife)
- bun tin

The word **streusel** comes from the German word *streuen*, which means to scatter or sprinkle.

How to make it



- 1 Heat the oven to 200°C / Gas 6. Lightly flour the work surface and roll the pastry out to 3 – 4mm thickness.
- 2 Using a pastry cutter or an upside-down glass and knife to cut around the rim, cut out 10 – 12 mince pie bases. Place them in the bun tin. Re-roll the pastry as necessary and cut more bases.
- 3 Place a heaped teaspoon of mincemeat in each pastry case. Set aside.
- 4 Make the streusel mixture by placing the flour in a mixing bowl with the butter, sugar and almonds.
- 5 With a round-bladed knife, cut the butter into the dry ingredients. Rub the fat into the flour until it resembles large breadcrumbs.
- 6 Spoon the streusel mixture over the mincemeat in the pastry shells and press down lightly. Bake for 15 – 20 minutes until the pastry is cooked and the topping lightly browned.



 200°C / Gas 6  15–20mins



Allergy aware:
This recipe contains Gluten (pastry and flour), Sulphur Dioxide (mincemeat) Nuts (almonds), Milk (butter)

Cooking and sharing together

This recipe is one you can make to sell at a fete or Christmas market.

You could make these mince pies in the week leading up to Christmas then share together at a party.

Recipe hints and tips

The sugar and fat content of this recipe are high – not something to eat everyday!

Make your own shortcrust pastry if you have the time.

You could also make your own mincemeat and if you run a cookery group or after school club, make the mincemeat one week and the pies the next.

Storage wise: The mince pies will keep in a sealed container for 4–5 days.'

Portion wise: serves 12.

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