

BAKING  
WITH  
MOTHER  
CHRISTMAS

*Festive Recipes*

FROM THE  
*Lapland*  
ELVEN WORLD



Christmas Eve Treats

# Mini Mince Pies

Approx time: 50-60 minutes (plus cooling time)  
Makes: 20 mini mince pies

## Ingredients

### Pastry

250g plain flour  
125g butter, cold and cubed  
1 tbsp caster sugar  
½ tsp salt  
1 orange, zest and juice

### Filling

1 jar mincemeat (around 350g) or  
homemade  
Icing sugar for dusting

## Equipment

Large bowl  
Butter knife  
Food processor (optional)  
Rolling pin  
Mini muffin tray  
Sieve/icing duster

## Notes

The pastry can be made in a food processor; blend dry ingredients and butter until crumb is formed and then add orange zest and juice until dough ball forms.



## Method

To make the pastry add the plain flour, butter, sugar and salt to a large bowl and rub together until with your fingers to a crumb consistency. Add the orange zest and half the juice to the bowl and stir using a butter knife, add the rest of the orange juice mixing until a dough ball begins to form. Pour out onto a surface and bring together with your hands until you have a smooth ball of dough. Wrap the pastry in greaseproof paper and place in the fridge for 10-15 minutes.

Preheat the oven to 200°C (180°C fan).

On a lightly floured surface roll out the pastry to around 3mm thick. Using a round cutter (approx 6cm) cut out 20 bases and pop them into the mini muffin tray, pushing down gently in the middle. Fill each pie with a generous teaspoon of mincemeat.

Re-roll the pastry and cut out 20 stars to fit on top of each pie. You can re-roll the pastry a few times until you have enough stars to top each pie.

Bake in the oven for 15-20 minutes until golden. Allow to cool for 10-15 minutes until ready to handle, then remove from the tray and place onto a cooling rack. Dust the pies with icing sugar and enjoy. Make sure to keep some for Father Christmas!

Christmas Eve Treats

# Chocolate Carrots

Approx time: 15-20 minutes (plus setting/cooling time)  
Makes: 9 chocolate carrots

## Ingredients

150g white chocolate  
Orange food colouring  
Green food colouring

## Equipment

Heatproof bowl  
Saucepan  
Spatula  
Bowl  
2x piping bags  
Carrot chocolate mould



## Method

In a heatproof bowl melt the white chocolate over a pan of simmering water, making sure the bowl doesn't touch the water. Stir the chocolate until it has fully melted and then allow to cool for a few minutes.

Pour a third of the white chocolate into a separate bowl and stir through a few drops of green food colouring. In the second bowl of chocolate stir through a few drops of orange food colouring. Put the chocolate into two separate piping bags.

Using a carrot mould, pipe the green chocolate into the top of the mould and the orange chocolate into the bottom half of the mould. Allow the chocolate carrots to set in the fridge before enjoying. Make sure to leave some out for Rudi and friends!



Christmas Eve Treats

# Home-Made Christmas Mincemeat

Approx time: 10-15 minutes  
Makes: Approx 500g mincemeat

## Ingredients

100g sultanas  
100g raisins  
100g currants  
100g dried cranberries  
75g mixed peel  
1 orange, zest and juice  
75g suet  
1 cooking apple, diced  
1 tsp mixed spice  
1 tsp ground ginger  
50 ml nettle tea

## Equipment

Saucepan  
Wooden spoon/spatula  
Jar



## Method

Place all of the ingredients into a saucepan and stir over a medium-low heat for 10-15 minutes until the sugar and suet have dissolved.

Allow to cool before using in mince pies or store in an airtight jar until you're ready to make some festive treats!



BAKING  
WITH  
MOTHER  
CHRISTMAS