

Sugar Free - Christmas Nut Mince Pies

Makes: 12 • Preparation 30 minutes • Cooking 20 minutes • Oven Temperature: 175°C (fan forced 170°C) • Flat bottom cupcake pan with 12 holes

THE INGREDIENTS – Nut Topping

- 1/3 cup chopped almonds
- 1/3 cup chopped walnuts
- 1/3 cup chopped hazelnuts
- 1 small green apple grated skin on
- 1/3 cup Rice Malt Syrup (RMS)
- 2 tbsp. of Natvia
- Finely grated skin of 1 orange
- Finely grated skin of 1 lemon
- 1 tsp lemon juice
- ½ teaspoon mixed spices
- Pinch of nutmeg
- 25g melted butter
- 1 tbsp. Brandy

THE INGREDIENTS – Pastry

- 1 cup plain flour
- ¼ cup Natvia
- 75g butter
- 1 large egg lightly beaten
- 1 tbsp. iced water



METHOD:

1. To make the nut mince, combine all the ingredients in a bowl and mix. You can use the mixture immediately, but if you have time, make it the day before and put into the fridge overnight, this allows the flavors' to develop.
2. Preheat the oven to 175C (170C fan forced) brush the cupcake tray with extra melted butter
3. Place the flour, Natvia and butter in a bowl and rub in the butter until its fine and crumbly, resembling bread crumbs. Add the egg and using a knife mix until it just comes together, add water if needed.

4. Turn out the pastry onto a lightly floured surface roll out 2/3 of the pastry and cut out 12 rounds with a biscuit cutter, make sure the cutter will cut sizes big enough to cover the entire hole, place the cut pastry into the cupcake holes.
5. Place the nut mince filling into the pastry cases.
6. Roll out the remaining pastry and cut smaller rounds with the centers also cut out with a Christmas decorative cutter
7. Place large rounds on top of half the pies and seal on the edges, Place the smaller decorative cut outs onto the remaining half of pies
8. Place tray into preheated oven and bake for 20 minutes or until golden brown. Leave in the tin for 5 minutes, then lift out using a knife and cool on a wire rack.

* * Tip * *

you can use different nuts in the nut mix if you wish

* * You can use Grand Marnier instead of brandy, to achieve citrus elements in the nut pies* *

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