

California Prune, Orange and Cranberry Mince Tart

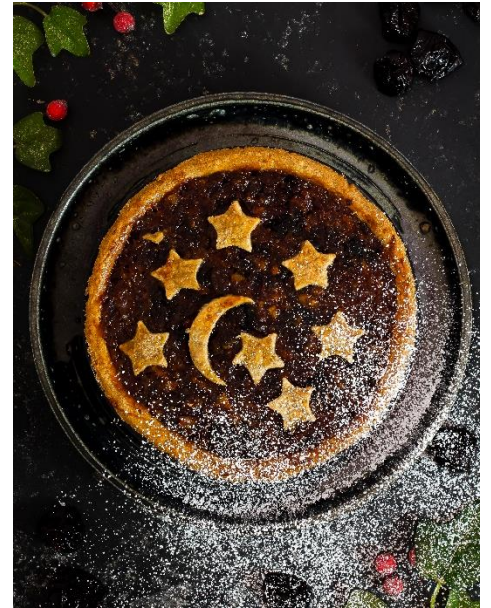
by Peter Sidwell

Prep Time: 30 minutes
Bake Time: 25-30 minutes
Oven Temperature: 170°C

Ingredients:

For the filling:
250g mincemeat
75g cranberry sauce
150g chopped California Prunes
50g candied orange peel
75ml brandy or orange juice

For the pastry:
225g plain flour
25g malted milk powder
125g butter
1 tbsp icing sugar
3-4 tbsp ice cold water



- Here's how:**
1. Pre-heat the oven to 170°C .
 2. Pour the flour, malted milk powder and icing sugar into a mixing bowl and blend together.
 3. Add the butter and use your finger tips to rub into the flour to create a crumble type texture.
 4. Add the ice cold water a little at a time and mix together until you form a soft dough.
 5. Transfer the pastry to a clean lightly floured work surface and knead for 30 seconds.
 6. Wrap the pastry in cling film and place in the fridge for 30 minutes.
 7. Once chilled, roll out the pastry and line a 15cm loose bottomed pie tin, and trim the edges.
 8. Mix the chopped California Prunes, brandy (or orange juice), candied orange peel, mincemeat and cranberry sauce together in a bowl until well combined.
 9. Spoon the mixture into the pastry case, and level.
 10. Roll out the remaining pastry trimmings and cut out some stars and moons and place on top of the filling.
 11. Brush the pastry with beaten egg, then bake for 25-30 minutes at 170°C.
 12. Allow to cool a little, then sprinkle lightly with icing sugar and serve with good quality vanilla ice cream.