QUEEN
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PREP:
COOK: 20 min
SERVES:24

# Fruit Mince Tarts

These seasonal tarts are such a Christmas treat. The fact that you can't get them any other time of year makes fruit mince tarts, especially home made, taste extra special.

## Ingredients

**Pastry**

2 cups (300g) plain flour
2 tablespoons custard powder
1/3 cup (75g) caster sugar
185g cold butter, chopped
1 large egg yolk
2 tablespoons cold water, approximately

**Filling**

475g jar fruit mince

## Method - Pastry

**STEP 1**

Grease two 12-hole deep patty pan trays.

**STEP 2**

Process the flour, custard powder, caster sugar and butter until crumbly. Add the egg yolk and just enough water to make ingredients cling together.

**STEP 3**

Knead pastry on a lightly floured surface until smooth, wrap in plastic; refrigerate for 30 minutes.

**STEP 4**

Roll two-thirds of the pastry between sheets of baking paper until 3mm thick. Cut 24 x 7.5cm rounds from pastry, re-rolling as necessary to make 24 rounds. Place rounds into greased trays, reserve the pastry scraps. Refrigerate while preparing the filling.

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## Ingredients

2 tsp Natural Brandy Essence (can be substituted with actual brandy OR vanilla extract depending on preference)

1/4 cup (60g) glace peaches, chopped finely

1/4 cup (60g) glace apricots, chopped finely

1 teaspoon fresh orange zest (from about half an orange)

2 tsp Queen Natural Lemon Extract

1 large egg white, beaten lightly

1 tablespoon sugar

## Method - Filling

**STEP 1**

Combine the fruit mince, essences and extracts, glacé fruits and zest in a bowl.

**STEP 2**

Preheat oven to 180C (fan forced).

**STEP 3**

Spoon 1 heaped teaspoon of fruit mince into pastry cases. Roll remaining pastry on a floured surface until 3mm thick. Using 4.5cm Christmas-tree and star cutters, cut out 12 trees and 12 stars. Place pastry shapes in centre of tarts. Brush pastry with egg white, sprinkle with sugar.

**STEP 4**

Bake for about 20 minutes or until browned.

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