

# Christmas Fruit and Nut Pies



Serves: 16 Prep Time: 15 mins

Cook Time: 25 mins

OK to Freeze?



Complexity:



## Ingredients

- 125g butter
- 1 cup plain flour
- ½ cup sifted Icing sugar
- 1 jar sweet fruit mince
- 16 pecan nuts
- extra Icing sugar for dusting



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## Method

1. Preheat oven to 180°C.
2. Place butter, flour and icing sugar in the bowl of a food processor and process until it clumps together.
3. Grease and mini muffing tray with spray oil.
4. Remove the dough from the bowl and roll into a log shape before dividing into 16 equal portions.
5. Roll each piece into a ball and place in the cavities of the mini muffin pan.
6. Press the top of your thumb into the dough to form a cup for the filling.
7. Place one teaspoon of the fruit mince into each cavity and top with a pecan nut.
8. Refrigerate for 20 minutes to rest the dough.
9. Bake uncovered in pre heated oven for 25 to 30 minutes or until golden and crisp.

## Comments

The Christmas pies freeze well in an airtight container for up to three months.

Probably will be found in supermarket baking aisle with the flour and sugar.

