

# Mixer's mince pie parcels

Try my yummy mince pie parcels as a Christmas treat!



You will need: (for about 30 parcels)

## INGREDIENTS

\*150g raisins \*75g stoned dates \*150g chopped cooking apples  
 \*1 mashed banana \*½ teaspoon mixed spice \*½ teaspoon cinnamon  
 \*150ml unsweetened apple juice \*6 sheets of filo pastry \*150ml semi-skimmed milk \*icing sugar (optional)

## EQUIPMENT

\*saucepan \*teaspoon \*wooden spoon \*chopping knife  
 \*measuring jug \*kitchen scales \*kitchen scissors \*greased baking tray  
 \*pastry brush \*sieve \*oven heated to 190°C \*oven gloves



1



Put the chopped apple, dates, raisins, mashed banana, juice and spices into a saucepan. Heat the mixture on the hob until it is simmering. Let it simmer for 20 minutes, stirring it often, until it becomes a fruit pulp.

2



Whilst the mixture is simmering, you can get the filo pastry ready. Roll the sheets of pastry out flat and ask an adult to help you cut 10cm x 10cm squares of pastry using kitchen scissors. Lightly brush the pastry squares with milk. Lay 3 squares of pastry on top of each other.

3



When the fruit mixture is ready ask an adult to take it off the heat. Let the pan cool down for a few minutes. Now, put 1 teaspoonful of the mixture in the middle of each pastry square. Next, pinch the corners of the pastry together to make a parcel. Gently lift up each parcel and put it on the baking tray.

4



Now ask an adult to help you put the baking tray in the oven and bake the parcels for 10 minutes, or until they turn brown.

5



When they are ready, ask an adult to take the parcels out of the oven and let the baking tray cool for a few minutes. Then, put the mince pie parcels onto a plate and sieve a little icing sugar on top of them to look like snow.

