



Dreamy Mince Pies

Here is my favourite variation of the traditional mince pie - one that is loved with the 'wow' factor from all who have eaten this popular Christmas fare. Makes 24 mince pies.

(Tip: Don't miss out the rind, apricots and juice of the oranges! Please see the footnote for another variation).

Pastry:	225g	plain flour
	140g	butter
	15g	ground almonds
	pinch	salt
	15g	caster sugar
	1 - 2tbsp	ice cold water
Filling:	450g	mincemeat
	1tbs	brandy
	2	oranges – grated rind (see **Footnote for variation)
	1tbs	orange juice
	4/5	small dried apricots (chopped)
Topping:	170g	caster sugar
	3	egg whites