



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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