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### Fig and Walnut Mince Pies

Makes 12 with enough filling for a further 2 batches

**Vegan**

**Preparation time**      **30 mins**  
**Marinade**                **1-2 hours**  
**Cooking time**          **10 mins**

Inspired by a wonderful recipe of Rose Elliot's, this fresh mincemeat is easy to make and far superior to high sugar, high fat, shop bought mincemeat. What's more, this particular recipe has even proved popular with those who profess to dislike mince pies! The filling will keep in the fridge for up to a week.

Alternatively prepare pies and freeze uncooked in the tin. When frozen transfer to a suitable storage container. To cook: return to the tin and bake from frozen.



### Ingredients

500g	ready-made shortcrust pastry
vegan	margarine for greasing baking tin
250g	dried figs, chopped
100g	raisins
100g	sultanas
50g	dried dates, chopped
50g	glacé cherries, chopped
50g	walnuts, lightly toasted and chopped
5 tbsp	brandy or whisky
½ tsp	mixed spice
pinch	freshly grated nutmeg
2.5cm	fresh ginger, peeled and grated
1	ripe banana, peeled and mashed

### Method

- 1 To make the mincemeat, put the dried fruit, glacé cherries and walnuts into a bowl. Pour over the alcohol, the ginger and the spices. Stir well and leave to stand for 1-2 hours, stirring from time to time. Add the banana and mix well.
- 2 Preheat the oven to 200C/400F/Gas 6. Grease a 12-hole jam tart tin.
- 3 Roll the pastry out thinly. Using an 8cm circular pastry cutter and a 4cm star-shaped pastry cutter, cut out 12 circles and 12 star shapes.
- 4 Press the circles gently into each section of the tin, then put a heaped teaspoon of mincemeat into each and top with the star shaped pastry.
- 5 Bake for 10 minutes, until lightly browned.

- 6 Cool in the tin for a few minutes then transfer to a wire rack. Serve while still warm, sprinkled with a little caster sugar

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