



BILLINGS FARM & MUSEUM

Mince Pie Filling

Ingredients:

2 Granny Smith Apples (diced small)	1c Apple Cider
2/3 c Dark Brown Sugar	½ c Orange Juice
½ c Dried Apricots (diced small)	1 c Brandy
½ c Dried Cherries	½ tsp Allspice
½ c Dried Cranberries	½ tsp Cinnamon
½ c Dried Currants	½ tsp Ginger
½ c Dried Figs (diced small)	¼ tsp Nutmeg
½ c Golden Raisins	¼ tsp Cloves
½ c Raisins	¼ tsp Salt
¼ c Butter cubed	

Instructions:

1. Measure out all ingredients minus the brandy and combine in a medium-sized heavy bottomed pot.
2. Add to the pot 1/2c Brandy and reserve the rest for later.
3. Cook this mixture over a low to medium flame for approx. 45 minutes, stirring occasionally, until the mixture becomes thick and aromatic. Most of the liquid will have been absorbed into the dried fruits.
4. Once the mixture has cooled slightly add the rest of the Brandy and stir until fully incorporated.
5. Store the mince pie filling for up to two months in an air-tight container in the fridge, or place in a container and freeze up to three months until ready to use.