



Mince Tartlets

Tiny 2 bite pies that even those who do not like mincemeat will like. Ice cream or whipped topping are a nice finish.

Mincemeat pies are a favorite primarily made of raisins and apples. This recipe takes mincemeat to the next level adding more fruity goodness, texture and aroma. May also be used as pie filling. Makes about 30. Measurements are approximate.

Quantity	Ingredients	Preparation Notes
1 qt Jar	Nonesuch Mincemeat Pie Filling	✎ In a bowl, mix all ingredients excepting pie crusts. Will be very chunky.
1 C	Chopped (large pieces) Walnuts or Pecans	✎ Roll out pie dough and using a drinking glass or cookie cutter, cut circles.
4	Pie Crusts (enough for two pies top and bottom.	✎ Put into mini cupcake tins that have been sprayed with a vegetable spray so that sides of dough come up above the tins forming a fluted cup.
1 Tbsp	Rum	✎ Fill dough with mince mixture nearly to the top.
1 Tbsp	Brandy	✎ Cut dough scraps into circles, strips or other shapes and put on top of tartlet. The circles in the picture were made with a cordial glass.
1/2 C	Dried Apricots - cut into quarters	✎ Press dough in toward the center so that edges are rounded up.
4	Tart Apples - Cut into pieces no more than 1/2 inch	✎ Bake at 350 degrees for 30 minutes
1/2 C	Raisins (optional)	✎ Brush with melted butter and return to oven for 5 minutes.
1/2 C	Craisins - dried cranberries	✎ Remove and cool before serving
		✎ Serve with ice cream or whipped topping if desired.