

Homemade orange-scented mincemeat

This will make a fairly dry mixture but when baked it transforms into a luscious, moist filling.

Makes 500g

Ingredients:

150g currants
125 g raisins or [dried berries and cherries with jumbo raisins](#)
25g blanched almonds, finely chopped
1 piece of stem ginger, finely chopped
1 dessert apple, peeled and grated
50g suet
1/4 teaspoon ground cinnamon
1/4 teaspoon freshly ground nutmeg
pinch of dried cloves
finely grated zest and juice of 1 orange
2 tablespoons of Cointreau
1 tablespoon of soft, dark brown sugar

Combine all the ingredients together in a large bowl, cover and leave to steep at least overnight. Decant into a sterilised jar if not using immediately.

Click here for the latest recipes
and food news from
My Custard Pie

