



THURSDAY COTTAGE

HANDMADE

Appley-Mincemeat Shutters

A merry change to traditional mince pies, these delicious pastries are quick and easy to make - they are so called because the slices of apple resemble window shutters. You can also change this recipe by replacing the slices of apples with pears.

Serves 10-12 people.

For the shutters

1 x 500g pack puff pastry.

Approximately 4 tablespoons Thursdays Cottage mincemeat.

3 medium sized Cox or Russet apples, cored and each cut into 12 slices.

To finish

200g icing sugar,

2 x large baking sheets well greased.



- Preheat the oven to 200°C/Gas Mark 6.
- Cut the pastry in half and roll each piece to measure approximately 12cm x 30cm.
- Spread two tablespoons of mincemeat on each piece to within 1.5cm of the edge of the pastry.
- Lay the apple slices overlapping along the centre of the pastry.
- Place in the oven and bake for 10 -15 minutes or until the pastry is golden.
- Remove to a wire rack to cool.
- Sieve the icing sugar into medium sized bowl and mix with roughly 1.5 tablespoons of warm water until thick and glossy. Drizzle the icing over the pastry slices.