



MINCE PIE

Abigail's Recipes

This all-fruit version of a mince pie wouldn't have been exactly what Abigail and her family ate. Colonial mincemeat would have been prepared with a variety of fruit and spices as well as beef, venison, and even cow hearts. Our tastes today have changed, but this traditional pie still recalls some of the more pleasant colonial flavors.

Ingredients You'll Need:

- 1 (18 ounce) jar of prepared mincemeat pie filling
- 1 1/2 cups of chopped walnuts
- 2 apples, peeled, cored, and chopped
- 1/2 cup of packed brown sugar
- 1/4 cup of apple juice
- 1 tablespoon of lemon juice
- 1 frozen store bought piecrust (comes with 2 shells)

Directions:

Combine mincemeat, walnuts, apples, brown sugar, apple juice, and lemon juice in a bowl. Cover and refrigerate overnight.

The next day, preheat the oven to 425°F. Remove the piecrust from the freezer and allow to thaw. Place the bottom of the crust into a pie tin and spoon the filling into the shell. Top with the other crust and make slits to vent. Crimp the edges of the pie with a fork. Bake for 40 minutes or until golden brown.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

The Winter of Red Snow

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Makes 8 Servings