

# Fruit Mince Pie

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# Gather & Feast

If you love fruit mince pie but don't love fiddly little tarts, this one's for you. Everything gets baked together in a pan for a more relaxed, rustic take on the classic. Baking it as one large pie makes it both practical and visually striking, while the flavours develop beautifully over time. The filling is packed with dried fruit, citrus zest and warming spices, and that crunchy sugar-dusted pastry edge is so good. Minimal effort, maximum reward. Serve warm or at room temperature with cream or vanilla ice cream. Or grab a cold slice straight from the fridge the next day - honestly, it's just as good.

**SERVES** 10-12 | **PREP TIME** 20 min | **COOK TIME** 25 min | **TOTAL TIME** 45 min (+ cooling time)

## INGREDIENTS

### Filling

- 350g peeled and grated apple (Pink Lady, Fuji or another sweet variety; approx. 3 apples)
- 150g (1 cup) dried currants
- 150g (1 cup) sultanas
- 70g (3/4 cup) flaked almonds
- 100g (1/2 cup, packed) brown sugar
- 60g salted butter
- Finely grated zest of 1 lemon
- Finely grated zest of 1 orange
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1 teaspoon vanilla extract
- 100ml brandy
- Pinch of sea salt

### To Assemble

- 1 x 375g sheet sweet shortcrust pastry
- (optional: an extra half sheet for pastry stars or decorations)
- 1 egg, whisked with 1 tablespoon cold water
- 1 tablespoon raw sugar
- Freshly grated nutmeg (optional)



### To Serve

- Vanilla ice cream or thick cream

## METHOD

### Make the Filling

1. Place all filling ingredients into a medium saucepan over medium heat.
2. Bring to a gentle simmer, stirring occasionally, and cook for 25 minutes, or until the fruit has softened and most of the liquid has been absorbed.
3. Remove from the heat and set aside to cool completely.

Make ahead: The filling can be made up to 2 days in advance and stored in an airtight container in the fridge.

### Assemble & Bake

1. Preheat the oven to 200°C/392°F.
2. Remove the pastry from the fridge or freezer and allow it to soften slightly, following packet instructions.
3. Grease a 24cm low-edged cast iron pan.
4. Lay the pastry into the pan, gently pressing it into the base and sides.
5. Crimp the edges roughly with your fingers for a rustic finish.
6. Alternatively, allow the pastry to overhang the pan and fold it back over the filling later.
7. Brush the inside of the pastry with a little egg wash.
8. Spoon in the cooled fruit filling and spread evenly.
9. Decorate with pastry stars or shapes if using, or fold the pastry overhang back over the filling.
10. Lightly brush the pastry with egg wash, then sprinkle with raw sugar, focusing on the edges and any pastry decorations.
11. Finish with a little freshly grated nutmeg, if desired.
12. Bake for 35 minutes, or until the pastry is deeply golden and the filling is bubbling with lightly caramelised edges.
13. Remove from the oven and allow to cool in the pan for 30 minutes before dusting with icing sugar and slicing.

### Serving

1. Serve warm, at room temperature, or even cold the next day.
2. Best enjoyed with vanilla ice cream or thick cream.

## NOTES

**Apple choice:** Sweeter apples like Pink Lady or Fuji balance the spices beautifully without needing extra sugar.

**Alcohol-free option:** Replace the brandy with orange juice, apple juice, or even water.

**Make ahead:** The filling improves with time and can be made up to 2 days ahead.

**Pastry swaps:** This works just as well with homemade galette, shortcrust or a spelt-based pastry.

**Pan alternative:** If you don't have a cast iron pan, a shallow 24cm tart tin will work - just place it on a baking tray.

**Baking tip:** If your oven runs hot, check the pie at around 30 minutes to prevent over-browning.

**The filling:** Can be prepared ahead and refrigerated for up to 2 days before baking.

**Storage:** The baked pie keeps well in the fridge for up to 3 days. Reheat gently in a low oven to re-crisp the pastry, or enjoy cold straight from the fridge.

**Serving ideas:** Best served with vanilla ice cream or thick cream.



**Find the recipe and watch the video online:**

<https://www.gatherandfeast.com/fruit-mince-pie>

Let me know if you make the recipe! x @gatherandfeast